

LOCH FYNE

SO THE STORY GOES...

Let the ingredients sing. Our philosophy is the same today as it's always been, since Johnny and Andy opened their first oyster farm on the shores of Loch Fyne in 1978. From the loch to the coast, and the highlands around them, all our ingredients are responsibly cared for and sustainably sourced. And always ready to sing.

NIBBLES

Basket of bread with olive oil & balsamic vinegar (V)

Marinated mixed olives (V)

Halloumi fries with tomato sauce (V)

Hot smoked anchovies

STARTERS

SCOTTISH KING SCALLOPS
grilled with garlic butter, minted pea purée & crispy pancetta

CHILLI & GARLIC KING PRAWNS
crispy pan-fried with lemon and olive oil, served with granary bread

LOCH FYNE® CLASSIC SMOKED SALMON
with baby capers, horseradish & chive cream, served with rye bread

SEA SALT & PEPPER SQUID
fried, with sesame seeds, spring onion, lime and spicy chilli jam

LOCH FYNE FISH SOUP*
served with aioli, shaved Gruyère cheese and chargrilled granary bread

LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS*
with white wine, cream, garlic & flat leaf parsley, served with crusty white bread

HAM HOCK & SWEET CIDER TERRINE*
with golden piccalilli, baby cornichons and baked crusty bread

BAKED GOAT'S CHEESE CROTTIN (V)
with a trio of pickled & roasted beetroots, served with honey & mustard dressing

AVOCADO & POMEGRANATE SALAD (Vg)
toasted spelt granola & pink grapefruit

FISHMONGERS

LOCH FYNE® SALMON FILLET

BREAM FILLET

YELLOW FIN TUNA STEAK
Chargrilled option available

HAKE FILLET

WHOLE SEA BASS

WHOLE GURNARD

WHOLE PLAICE

WHOLE TURBOT

All of the fresh fish from the fishmongers can be pan-fried, grilled or steamed, and served with a butter or sauce and two sides of your choice.

BUTTERS

Crab & chervil – Lobster* – Olive, dill & caper – Garlic, lemon & parsley

SAUCES

Hollandaise sauce – Salsa verde – Wild garlic pesto (N) – Roasted chilli oil

MAINS

SEAFOOD TAGLIATELLE*
served with golden shell Hebridean mussels, squid, king prawns and samphire in a white wine & cream sauce

LOCH FYNE SEAFOOD MIXED GRILL*
with pan-fried Scottish salmon, Scottish king scallop, golden shell Hebridean mussels, squid, sea bass fillet, samphire, lobster butter and hollandaise sauce

LOCH FYNE BATTERED LOIN OF COD AND TWICE-COOKED CHIPS
served with tartare sauce, mushy peas and lemon

LOCH FYNE® POACHED SCOTTISH SMOKED HADDOCK
with mashed potatoes, wholegrain mustard cream, garden peas & wilted spinach

LOCH FYNE® GOLDEN SHELL HEBRIDEAN MUSSELS*
with white wine, cream, garlic & flat leaf parsley, served with crusty white bread and French fries

GOAN SEAFOOD CURRY
with pollock, hake, king prawns, spinach & toasted coconut, served with basmati rice

WHOLE BAKED LOBSTER
served with garlic butter, lemon, mayonnaise and French fries

LOCH FYNE SHELLFISH PLATTER WITH WHOLE BRITISH CRAB OR LOBSTER*
served on ice with golden shell Hebridean mussels, Scottish langoustines, crevettes, Manila clams, Loch Fyne® oysters, served with lemon, Tabasco, Fyne vinegar and mayonnaise

WHOLE BRITISH CRAB
served on ice with lemon and mayonnaise

DONALD RUSSELL CHARGRILLED 8oz BEEF BURGER
with crispy bacon, Black Bomber cheese, sliced tomato and burger relish served in a brioche bun with French fries

DONALD RUSSELL 28-DAY AGED GRASS-FED 10oz RIB-EYE STEAK*
with twice-cooked chips, pickled onion rings, baked field mushroom and peppercorn sauce

ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH GOAN CURRY (Vg)
with spinach & toasted coconut, served with basmati rice

SIDES

Buttered new potatoes (V)

French fries or twice-cooked chips (V)

Mashed potatoes with chives (V)

Samphire with garlic butter (V)

Seasonal spring vegetables (V)

Curly kale with garlic butter (V)

Garden salad (V)

BRUNCH

Brunch served until 1pm.

Create the perfect start to the day – add juice, a hot drink and toast to any breakfast for just £4 (excl. children's dishes)

THE LOCH FYNE BREAKFAST
grilled sausage, back bacon, black pudding, haggis, mushroom, baked beans, beef tomato, egg how you like it and toast

WHOLE CRUSHED AVOCADO ON TOAST (V)
Add eggs or bacon
Add eggs and bacon

EGGS BENEDICT
toasted English muffin with crispy bacon, poached eggs and hollandaise sauce

EGGS FLORENTINE (V)
toasted English muffin with wilted spinach, poached eggs and hollandaise sauce

EGGS ROYALE
toasted English muffin with Loch Fyne® classic smoked salmon, poached eggs and hollandaise sauce

LOBSTER BENEDICT
toasted English muffin with crispy bacon, poached eggs, hollandaise sauce and lobster meat

SCRAMBLED EGGS
with Loch Fyne® classic smoked salmon

SAUSAGE OR BACON ROLL
served in a brioche bun

SCOTT'S PORRIDGE (V)
with maple syrup or honey

TOAST (V)
with preserves

SEE WHAT'S ON THE COUNTER TODAY

Fresh, sustainable seafood is at the heart of all we do. From each rope-grown mussel and carefully tended oyster, to every side of gently oak-smoked salmon, we go to great lengths to ensure that the produce on your plates meets the high standards which we have always set ourselves.

All of the seafood prepared and served in our restaurants is sourced from a sustainable supply; either wild or farmed responsibly, and we never serve species considered 'at risk' by the Marine Conservation Society.

With all the care and attention that we take with each and every one of our products, we don't want to keep them secret. Which is why you can now take our beautiful seafood home with you. Check out our freshly stocked fishmonger's counter for today's catch.

Ask your server for more details

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Dishes may vary from those shown due to seasonal availability of ingredients.

(V) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol. (N) contains nuts. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food, alternatively full allergen information can be found at www.lochfyne seafood and grill.co.uk. Set menus are subject to availability and may be withdrawn on special event days and during December. Set menus are only available with specified offers and discounts. For parties of eight or more a discretionary service charge of 10% will be added to the bill. All service charges, cash and credit/debit card tips are paid in full to our team members.