

LOCH FYNE

RESTAURANT + BAR

ACTIVITY SUPERSTORE MENUS

2 COURSES £49 FOR 2 including 250ml Frappato *or* Grillo

STARTERS

SEA SALT & PEPPER SQUID

sesame seeds, tomato & chilli jam

PAN-FRIED CHILLI & GARLIC KING PRAWNS

lemon, olive oil, rye sourdough bread

LOCH FYNE FISH SOUP*

brandade, shaved Gruyère cheese, chargrilled rye sourdough bread

LOCH FYNE® SMOKED HADDOCK FISHCAKES

creamed mustard leeks, lemon oil

LOCH FYNE® GOLDEN SHELL

HEBRIDEAN MUSSELS*

white wine, cream, garlic & parsley, crusty sourdough bread

CHICKEN & MANGO SALAD

mixed seeds, avocado, cucumber, red onion, chilli & coriander oil

ASPARAGUS AND POACHED EGG (V)

watercress, lentil & brown butter vinaigrette

ARTICHOKE RISOTTO* (V)

rosemary, lemon

SAMPHIRE & SWEET POTATO PAKORA (Vg)

date chutney

SUPERFOOD SALAD (Vg)

Tenderstem® broccoli, pink grapefruit, avocado, pomegranate, soya beans, mixed seeds, rice

MAINS

KING PRAWN LINGUINE*

cherry tomatoes, samphire, tomato & chilli sauce

LOCH FYNE BATTERED LOIN OF COD

AND TWICE-COOKED CHIPS

tartare sauce, mushy peas

THAI GREEN CURRY

king prawns, hake, wilted spinach, toasted coconut, basmati rice

LOCH FYNE® BRADAN ROST TORTELLONI

samphire, lemon oil

FISH PIE

Loch Fyne® smoked haddock, Loch Fyne® bradan rost, crab, king prawns, egg, herb crumb, Tenderstem® broccoli, sugar snap peas

LOCH FYNE® POACHED

SCOTTISH SMOKED HADDOCK

mashed potatoes, wholegrain mustard cream, garden peas, wilted spinach

LOCH FYNE® GOLDEN SHELL

HEBRIDEAN MUSSELS*

white wine, cream, garlic & parsley, crusty sourdough bread, French fries

SEAFOOD RISOTTO*

golden shell Hebridean mussels, king prawns, squid, samphire, sun-dried tomato, chilli oil

FISHMONGERS

Choose one from: HAKE FILLET – WHOLE SEA BASS – WHOLE PLAICE

All the fresh fish can be pan-fried, grilled or steamed, and served with a butter *or* sauce and two sides of your choice – ask server for more details

DONALD RUSSELL CHARGRILLED

8oz BEEF BURGER

crispy pancetta, Gruyère cheese, tomato, burger sauce, brioche bun, French fries

SPINACH GNOCCHI (V)

Strathdon blue cheese, leeks, chestnuts, wild mushrooms, Jerusalem artichokes

ARTICHOKE RISOTTO* (V)

rosemary, lemon

ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH THAI GREEN CURRY (Vg)

wilted spinach, toasted coconut, basmati rice

SUPERFOOD SALAD (Vg)

Tenderstem® broccoli, pink grapefruit, avocado, pomegranate, soya beans, mixed seeds, rice

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RESTAURANT + BAR

DESSERTS

TRADITIONAL CRÈME BRÛLÉE (V)

homemade honey oat cookies

STICKY BANANA PUDDING (V) (N)

chocolate ice cream, salted caramel sauce

CHOCOLATE TRUFFLE CAKE (V)

orange confit, mascarpone

BLUEBERRY RIPPLE CHEESECAKE (V)

crumbly biscuit base

POPCORN SUNDAE (V)

popcorn ice cream, popcorn, salted caramel sauce

COCONUT RICE PUDDING (Vg)

kiwi & ginger jam

ICE CREAMS & SORBETS (V)

ask us for today's selection and allergen information

**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.lochfyneseafoodandgrill.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. All service charges, cash and credit/debit card tips are paid in full to our team members.