

Starters

Soup of the Day (V) 4.95

seasonal soup, pierhouse bread & seaweed butter

Pierhouse Cullen Skink 7.95

finnan haddie, leek & potato in a cream broth, pierhouse bread & seaweed butter

Pierhouse Lobster & Isle of Mull Cheddar Soufflé for two 22

baked soufflé, lobster from our pierhouse creels, dusted with smoked paprika
please allow 30 minutes

Steamed in Shell West Coast Scallops 12.50

sesame, seaweed & ginger dashi, sealed with pastry crust

Treacle Cured Venison Carpaccio Pickled Walnuts 8

horseradish cream, preserved lemon & toasted croutons

Saffron Potato Dumplings Preserved Tomatoes 6.95

light potato dumplings infused with saffron, confit garlic & romanesco sauce

Devil's Staircase Scottish Salmon Belly 8

cured in dill & devil's staircase gin, pickled gherkins & toasted focaccia

Seafood

Isle of Gigha Halibut 22.50

brown butter fried caper, seaweed kombu & squat lobster
Pair with Marques de Lara vinho verde

Loch Fyne Salmon 18.50

buttered samphire, sorrel cream

West Coast Shellfish Vongole Paparelli 17.50

razor & surf clams, loch leven rope grown mussels, seaweed pasta, chilli, garlic
Pair with Marques de Lara Alvarinho

Pierhouse Hand Cut Fries & Seaweed Salt 3.50

double fried rooster potatoes, seasoned with pierhouse seaweed salt

Fennel & Torched Blood Orange Salad 3.50

crisp fennel, blood orange segments & blood orange dressing

Whisky Glazed Carrots, Herb Crumb 3.50

braised carrots caramelised in whisky, herb crust

Vegan and gluten free

Vegan and gluten free options are available on request.

Meat & Vegetarian

11oz Highland Sirloin Steak 28

cooked bone in, served with pierhouse seaweed salted chips & veal bone jus
Pair with Montepulciano d'Abruzzo

Loch & Glen 40

11oz bone in highland sirloin, grilled langoustines, pierhouse seaweed salted chips & garlic butter

Salt Baked Neep & Truffle Risotto (V) 12

chanterelle mushrooms, toasted walnut & green sauce
add fish of the day 5.50

Sides

Kale Pumpkin Seed & Chilli Brose 3.50

blanched kale dressed in pumpkin seed chilli

Clapshot Tatties 3.50

neeps, tatties & chive mash topped with crispy oats

Smoked Potatoes 3.50

roasted in butter, thyme & sea salt

Pierhouse Bread & Seaweed Butter 3.50

fresh baked rosemary bread with whipped butter and seaweed

Food allergies and intolerances

If you are affected by food allergies or intolerances please speak to our staff about the ingredients in your meal when making your order. Thank you.

Desserts

Lismore Burnt Cream 6.50

baked custard, caramelised sugar top & pierhouse shortbread

Rice Pudding 6.50

honeycomb, raspberries, whisky syrup & sugared oats

Sticky Toffee Pudding 6.50

toffee sauce & wee isle milk ice cream

Sea Buckthorn Panna Cotta 6.50

sweetened cream infused with sea buckthorn, fennel meringue & preserved berries

Ices by the Scoop 2.60

Served with a wafer

wee isle whole milk ice cream
wee isle stracciatella
sea buckthorn sorbet
marmalade sorbet

Highland Cheese Platter 9.50

smoked kintyre cheddar, isle of mull cheddar, howgate kintyre blue, clerkland black crowdie, aiket brie, chutney, grapes, pierhouse oatcakes & crackers

Pair with either the Pedro Ximenez or LBV Port



