

## Starters

<b>Cullen Skink</b>	<b>£8</b>
Pierhouse bread	
<b>Loch Creran Oyster Kilpatrick</b>	<b>£16</b>
6 oysters ready to grill	

<b>Soup of the Day</b>	<b>£6</b>
Pierhouse bread	
<b>Roast Jerusalem Artichoke &amp; Elrick Goats Cheese Tart</b>	<b>£8</b>

## Mains

<b>Creel Caught Langoustines</b>	<b>£15 / £35</b>
<i>fished by eoghan black</i>	
garlic butter & charred lemon	
available as a starter or main	
<b>Loch Leven Rope Grown Mussels</b>	<b>£7.50 / £14</b>
<i>from james maclean &amp; shona maccoll, silver sea fish</i>	
marinière or Pierhouse classic	
available as a starter or main	
<b>Fish Pie (for two)</b>	<b>£20</b>
rooster mash top & buttered samphire	
<b>Braised Argyll Venison Stew</b>	<b>£17</b>
suet dumplings	

<b>Lemon Sole &amp; Surf Clams</b>	<b>£22</b>
caper butter	
<b>Butter Poached Scottish Lobster Orzo</b>	<b>£15</b>
mac & cheese	
<b>West Coast Salmon</b>	<b>£18</b>
creamed leeks	
<b>Campbeltown Oyster Mushroom &amp; Heather Honey Pithivier</b>	<b>£14.50</b>
puff pastry stuffed with oyster, flat cap mushrooms & clark family scottish gouda	
<b>The Pierhouse Platter</b>	<b>£35</b>
langoustine, crab claw, roast scallop, oyster, mussels, remoulade, hot & cold smoked salmon, griddled lemon	

## Homemade Desserts

<b>Pierhouse sticky toffee pudding</b>	<b>£6</b>
toffee sauce & double cream	
<b>Lismore burnt cream</b>	<b>£6</b>
homemade shortbread	

<b>Dark chocolate &amp; whisky cremeux</b>	<b>£6</b>
praline crumb	
<b>Scottish Cheese Selection</b>	<b>£12</b>
<i>i j mellis artisan scottish cheeses</i>	
crackers, grapes, homemade oatcakes & chutney	

## Wines & beers

<b>Colombard/Sauvignon, Horgelus 2017 (V)</b>	
France	<b>£17</b>
<b>Chenin Blanc, Simonsig Estate 2017 (V)</b>	
South Africa	<b>£19</b>
<b>Innis &amp; Gunn</b>	<b>£4</b>
<b>Budweiser</b>	<b>£3.50</b>

<b>Prosecco Valdobbiadene, San Giovanni 2017 (V)</b>	<b>Italy</b>	<b>£22</b>
<b>Merlot, Aves Del Sur 2017 (V)</b>	Chile	<b>£17</b>
<b>Thistly Cross Cider</b>		<b>£4.50</b>
<b>Peroni</b>		<b>£3.50</b>