



LOCH FYNE RESTAURANTS

You are very welcome to select any dish or number of dishes in any order. There is no set pattern to be followed.
All dishes are prepared individually. Side orders are sold separately to increase flexibility.

This company is dedicated to the protection of our seas, our marine communities and all forms of marine life. Every care is taken to ensure that all the products and ingredients we use derive from a sustainable resource, either wild or farmed responsibly. Loch Fyne Oysters do not use any genetically modified products. With very few exceptions, the dishes on this menu come fresh from our shores, the local hills, or from our smokehouse on Loch Fyne. For further details, please consult our information sheet which is displayed in the bar area.

light dishes and starters

Loch Fyne smoked salmon	5.95	main course 8.95	lobster bisque with garlic and herb rouille	6.95
Loch Fyne Bradan Orach <i>(Bradan Orach is a traditional, strongly smoked salmon)</i>	5.95	main course 8.95	chilled marinated red mullet with fennel and coriander	5.95
gravadlax with dill sauce	5.95	main course 8.95	herring fillets in four marinades	4.95
Kinglas fillet with a mild wasabi sauce	6.95		tomato and feta salad with walnut dressing	4.95
six queen scallops in garlic butter	7.95		smoked Rannoch venison with roquette and parmesan	4.95
langoustine salad with marie rose sauce	5.95		a pair of Loch Fyne kippers	4.95
mussel salad with pesto and balsamic dressing	5.45		smoked haddock chowder	4.55
			peppered mackerel pâté with oatcakes	3.95
			home-made soup	3.95

Loch Fyne oysters

on ice	1.00 each	5.95 for six	11.45 for twelve
on ice with hot sausage <i>(a traditional fisherman's meal from Marennes)</i>		7.45 for six	14.45 for twelve
on ice with chilli and coriander dressing		3.95 for three	7.45 for six
glazed with lemongrass and ginger sabayon		3.95 for three	7.45 for six
grilled with garlic and breadcrumbs		3.95 for three	7.45 for six

mussel pots

a selection of Loch Fyne mussel dishes are available during the season, typically moules mariniere or steamed with chilli and coriander oil.

half portion	4.95	main portion	8.45
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fish

char-grilled halibut with pesto sauce	14.95
Loch Fyne ashet – Bradan Rost, smoked salmon, Bradan Orach and gravadlax with a cold dill sauce	half portion 8.95 main portion 14.95
pan fried fillet of bass with roasted artichokes and rosemary	12.95
seared tuna on a bed of chilled noodles with chilli dressing	12.95
rosemary infused whole bream with tomatoes and black olives	9.45
Bradan Rost <i>(salmon roasted in the smoke kiln)</i>	
served hot with horseradish and whisky sauce	8.50
served cold with horseradish mayonnaise	7.95
cold poached salmon with cucumber and crème fraiche	7.95
poached smoked haddock with creamed spinach and peas	7.50
fish pie	6.95
tagliatelle with smoked fish and white wine sauce	6.95

shellfish

lobster platter – whole lobster, oysters, creel caught langoustines and queen scallops, mussels, clams	34.95
shellfish platter – whole crab, oysters, creel caught langoustines and queen scallops, mussels, clams	24.95
lobster mayonnaise – whole chilled lobster served with mayonnaise	22.50
whole lobster grilled with garlic butter	22.50
pan fried Kintyre king scallops with red chard and a garlic butter sauce	9.95

alternatives

Glen Fyne rib-eye steak with mustard sauce <i>(optional)</i>	11.95
fresh linguine with basil pesto, mozzarella and black olives	6.95
grilled pork and herb sausages	4.95

salads and vegetables

mixed salad	2.50	leaf salad	1.95	tomato and basil salad	1.60	vegetables	1.95
wholegrain mustard and leek mash	1.50	french fries	1.50	boiled potatoes	1.50		

cheese and desserts

a selection of Scottish farmhouse cheeses with oatcakes	3.95
a choice of ice-creams or sorbets	2.95
a choice of home-made desserts	3.95

For parties of 6 or more
a 10% discretionary service charge
will be added to your bill



® The "Oyster Lassie" depicted in the picture is the logo of our sister company Loch Fyne Oysters Limited. In C18th Edinburgh such lassies sold tens of thousands of oysters every day in the streets.

champagne

Joseph Perrier Cuvée Royale Brut N.V.

A grand marque top quality champagne matured to perfection.

Excellent with oysters.

half bottle 15.95 bottle 29.50

Brice Tradition Brut N.V.

Bottled in Bouzy by Brice. A growers champagne with a 50% Chardonnay,

50% Pinot Noir blend. Full, dry and rich in flavour.

bottle 25.95

white wines

Gros Plant du Pays Nantais 2000/01 (France)

Specially selected for shellfish. A very dry wine with a degree of sharpness and acidity which makes it perfect with all crustacea.

glass 2.95 half bottle 6.95 bottle 12.95

Cuvée Quinson House White N.V. (France)

This has the characteristics of a good Mâcon blanc. Soft, with a light pleasant bouquet, it is ideal with fish. Bottled in Fleurie.

glass 2.50 half bottle 5.50 bottle 9.95

Entre Deux Mers, Chateau Grand Jean 2000/01 (France)

Crisp, rounded wine with hints of fresh flowers and a long finish. Awarded silver medal in Paris 2000.

bottle 12.95

Muscadet "Tiré sur Lie" Domaine des Dorices 2000/01 (France)

From the Boullault family property. Full of zest, freshness and fruit. The grower uses only organic fertilisers and no pesticides.

half bottle 7.95 bottle 13.95

Marsanne Domaine de Petit Rubie 2000/01 (France)

Organically grown grapes near the Mediterranean sea give an attractive flowery and fragrant wine with good body.

bottle 14.95

Viognier "Les Salices", Vin de Pays d'Oc 2000/01 (France)

A beautiful cross between rich fruitiness and tangy limes. Medium bodied with a hint of oak ageing makes this an ideal accompaniment to smoked products.

bottle 14.95

Chateau Brondelle, Graves 2000/01 (France)

Located in the south of Bordeaux, this flowery fruity wine has zest and style.

bottle 16.95

Sancerre, Domaine bottled from small fine growers, 2000/01 (France)

A wine which excellently demonstrates the crisp fruit of the Sauvignon grape.

Gooseberry overtones make this ideal with fish.

bottle 21.95

Pinot Blanc, Trimbach 1999/00 (Alsace)

A soft, mellow wine from one of the greatest Alsace winemakers. It has a peach fruit bouquet and rounded balanced style. Perfect with queen scallops or bass.

bottle 19.95

Chablis Drouhin 2000/01 (France)

Joseph Drouhin is a leading grower and eleveur in Chablis. This green/gold wine is an outstanding example, dry and "pebble clean".

bottle 24.50

Meursault 'Clos de Cromin' Domaine Bitouzet Prieur 1998/99 (France)

A classic Burgundy with lean crisp fruit and a long refined aftertaste. From a prestige single estate.

bottle 36.95

Sacred Hill Semillon/Chardonnay 2000/01 (Australia)

Attractive blend with ripe fruit and soft flavours. Ideal partner for a wide variety of dishes.

glass 3.50 bottle 13.95

Maglieri Semillon McLaren Vale 2000/01 (Australia)

The classic alternative to Chardonnay - a fresh, fruity and crisp wine. Perfect with salmon and shellfish.

bottle 16.95

Hunter's Sauvignon Blanc 2001 (New Zealand)

Made in Marlborough by one of New Zealand's top producers, Jane Hunter. Her Sauvignon is wonderfully herbaceous and grassy.

bottle 19.95

Torres Gran Vina Sol 2000/01 (Spain)

A blend of Chardonnay and a local Penedès grape, Parelleda. Dry, well balanced and just enough ripe fruit to be pleasing to the palate.

glass 3.50 bottle 14.95

Carmen Chardonnay 2000/01 (Chile)

Although unoaked, this wine is rich and honeyed with ripe fruit.

bottle 13.95

rosé wines

Domaine des Beates "Les Beatines Rosé" 2000/01 (France)

Simple, attractive wild strawberry fruit balanced with a herbal spicy finish.

Ideal with a seafood platter.

bottle 15.95

red wines

Bouey Merlot/Cabernet, Vin de Pays d'Oc 2000/01 (France)

Attractive fruit blend which gives richness and structure.

glass 2.50 bottle 9.95

Nathaniel Johnston Reserve Claret House Red - N.V. (France)

Bottled by the oldest firm of shippers in Bordeaux (who, incidentally, left Scotland in the early 18th century). A good sound claret.

glass 2.95 half bottle 7.45 bottle 12.95

Chateau Mayne Guyon, Côtes de Blaye 1998/99 (France)

An excellent claret, full of ripe blackcurrant and forest berry fruits. Perfect with steak and cheese.

bottle 16.50

Chinon Château de Ligré 1999/00 (France)

Made from Cabernet Franc grapes by Pierre Ferrand, this wine is soft, light and fragrant. Try it slightly chilled with salmon.

bottle 15.95

Brouilly, Drouhin 2000/01 (France)

This fruit driven wine from the heart of Beaujolais is soft and pleasing on the palate. A great food wine which is also excellent chilled.

bottle 18.95

Crozes Hermitage "Les Meyssonier", Chapoutier 1999/00 (France)

Organically produced from 100% Syrah. Deep, plummy fruit with a lovely spicy finish.

bottle 19.95

Woodbridge Red Zinfandel, Napa Valley 1999 (USA)

Deep garnet colour, with ripe blueberry flavour and hearty body. Ideal with all char-grilled foods.

bottle 16.95

dessert wine/port/sherry

Muscat de Rivesaltes, Chapoutier 1998 (France)

Golden, luscious, sweet wine from the South of France. Produced by a top Rhône winemaker - perfect to round off any meal.

glass 4.95 half bottle 13.50

Graham Late Bottled Vintage Port 1995/96

Good fruit and depth.

50ml 2.60

Manzanilla Las Medallas Sherry

Crisp, dry fino style, with a fresh, spicy finish.

50ml 1.95 half bottle 7.50

spirits

Springbank, Glenmorangie, Macallan

25ml 2.40

Poit Dhubh - Isle of Skye malt

25ml 1.90

Pierre Seguinot cognac - La Nerolle

25ml 2.90

Whisky

25ml 1.80

Gin, Rum, Vodka

25ml 1.50

Vermouth

50ml 1.30

Drambuie

25ml 2.20

Whisky, gin, rum, vodka are served in 25ml measures or multiples thereof.

Alcohol content between 38% and 45% by volume.

beer/stout/cider

Please ask your waiter for list.

tea/coffee/soft drinks

Cappuccino 1.90

Espresso single 1.60 double 2.40

Latté 1.90

Cafetière small 1.80 large 3.60

Selection of teas 1.60

Hot Chocolate 1.60

Mineral Water - still or sparkling 1 litre 2.95

Coca Cola, fruit juices, mixers 1.10