

Loch Creran Oysters

farmed by judith vajk, the caledonian oyster co

three **7.50** ½ dozen **15** dozen **30**

- lemon & tabasco
- shallot & orkney sugar kelp vinegar
- orkney pickled green apple
- grilled with confit garlic & parsley butter

pair with Classic Manzanilla

Loch Leven Rope Grown Mussels

farmed by james maclean & shona maccoll

small **7.50** large **14**

- marinera, garlic, white wine, cream & parsley
- pierhouse classic, white wine, cream, inverawe cold smoked salmon

Creel Caught Loch Linnhe Langoustines

fished by eoghan black

small **15** large **30**

- chilled, confit garlic aioli
- grilled, flat leaf parsley & roast garlic butter

Whole Scottish Lobster **market price**

supplied by silver sea fish, fort william

- grilled, flat leaf parsley & roast garlic butter
- devilled, smoked paprika, preserved lemon, caper
- thermidor, isle of mull mature cheddar

pair with Mercurey 1er Cru

10oz Aged Achnacreebeag Farm

Sirloin Steak **32**

salsa verde, grilled shallot & hand cut chips

add langoustine **15**

8oz Achnacreebeag Farm Beef Burger **14**

brioche bun, hebridean blue cheese & hand cut chips

pair with Sottano Merlot

Vegetables **4**

- hand cut chips, blackthorn sea salt
- buttered samphire
- smoked new potatoes, butter & blackthorn sea salt
- whisky glazed carrots
- minted garden peas
- lettuce hearts, anchovy, caper & loch arthur cheddar

The Pierhouse Platter **35**

langoustine, crab claw, roast scallop, oyster, mussels, remoulade, hot & cold smoked salmon, griddled lemon, choice of one side

pair with Picpoul

Cullen Skink **8**

stout & rye soda bread

Hand Dived West Coast Scallops **14**

coral taramasalata, samphire

Connage Gouda Cheese Soufflé **9**

cox apple tartare (please allow 30 mins)

Smoked Salmon **9**

home cured smoked salmon, creme fraiche, stout & rye crackers

Piermaster Pie **15.50**

scottish salmon, finnan haddie, haddock, creamy mash & buttered samphire, peas

Lemon Sole **22**

surf clams, caper, anchovy, chervil white wine butter sauce

Roast Monkfish & Loch Linnhe Langoustine Stew **28**

saffron potato, loch leven mussels, surf clams, poached creran oyster rouille & crouton

pair with Chateau St Pierre Rosé

West Coast Salmon Fillet **18**

cucumber pickled with dill, smoked loch leven mussels & charred leek

pair with Seven Numbers 7 Furmint

Beer Battered Fish & Chips **13**

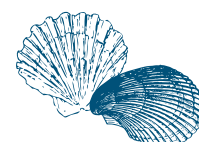
hand cut chips, minted pea puree, tartar sauce

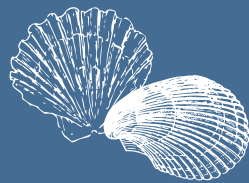
Achnacreebeag Farm Beef & Lamb

farmed by bruce & jane campbell, north connel butchered by mark grant of grants of taynuilt, winners of the golden haggis & people's choice awards - please ask your server for our daily specials and sunday roasts

The Grand Platter **125**

whole lobster, langoustine, crab claw, oyster, roast scallop, mussels, remoulade, hot & cold smoked salmon, griddled lemon, choice of two sides





www.pierhousehotel.co.uk


the
pierhouse
hotel and seafood restaurant



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