



## TO START

- Local Mussels** ..... £7.95  
In wine and garlic butter.
- Bigger bowl to share** ..... £11.95
- Taster Platter** (for two) ..... £16.45  
Two salmon and prawn parcels, two Thai fishcakes, a pile of local mussels
- Loch Creran Oysters** (fresh every day) . . £11.95
- 1/2 Dozen.** ..... £11.50
- Dozen** ..... £22.00
- Scallops** ..... £11.95  
Seared scallops with mornay sauce.
- Scallops and Chorizo** ..... £9.95  
Seared scallops with chorizo and lemon butter.
- Gratin** ..... £7.95  
Choose from Scallop Gratin, Hake Gratin or Smoked haddock with baked egg Gratin.
- An EE-USK Fishcake** ..... £7.25  
Fresh and smoked salmon blended with potato served with salad and cucumber mayo.
- Smoked Salmon** ..... £9.95  
Smoked salmon from the local smokehouse with salad and marie rose dip.
- Smoked Haddock Chowder** . . . . £7.95  
Our rich and creamy soup.
- Whole Dressed Crab** ..... £11.95  
With side salad and marie rose dip.
- Thai Fishcakes** ..... £7.75  
With chilli and ginger dressing and salad.
- Smoked Salmon and Prawns.** . . . £9.95  
Murray's smoked salmon with local langoustine tails.
- Salmon Mousse** ..... £7.45  
Fresh and smoked salmon blended with cream and lemon juice served with toast.
- Smoked Trout.** ..... £8.95  
Locally smoked trout served with salad.
- Deep Fried French Brie (V)** . . . . £6.95  
Brie dipped in fresh breadcrumbs served with redcurrant jelly and green salad.

## SIDE ORDERS

- EE-USK Chips** ..... £3.00
- Creamed Leeks.** ..... £3.50
- Mussel Sauce** ..... £3.50
- Mixed Leaves** ..... £4.95
- Crusty Bread** (per person). . . . . £1.00
- Vegetables.** ..... £3.50
- Potato Gratin** ..... £3.50
- Onion Rings** ..... £3.00

## CHAMPAGNE COCKTAILS

- Kir Royal** ..... £8.95  
Glass of Champagne with a dash of Cassis liqueur.
- Fraise or Framboise Royal** . . . . £8.95  
Glass of Champagne with a dash of strawberry or raspberry liqueur.
- Lady Macbeth** ..... £9.25  
Champagne with a splash of port and a twist of lemon.
- Paradise Found** ..... £9.95  
Champagne with a dash of cherry brandy and a maraschino cherry.
- Moonlight** ..... £9.95  
Champagne with pineapple juice, a splash of vodka and a melon ball.
- Classic Champagne Cocktail** . . . . £9.95  
Champagne with a dash of Cognac & Angostura bitters.

## MAIN COURSES

- Halibut** ..... £22.95  
Oven baked fillet of halibut, served with creamed leeks and potato gratin.
- King Scallops** ..... £22.95  
Local scallops seared and served with potato gratin, vegetables and mornay sauce.
- Two EE-USK Fishcakes.** ..... £13.95  
Fresh and smoked salmon blended with potato, served with salad and cucumber mayo.  
**ADD CHIPS +£3.00**
- Thai Fishcakes** ..... £13.95  
With side salad, EE-USK chips and chilli and ginger dressing.
- Sea Bass** ..... £18.95  
With creamed leeks and savoury mash.
- Seafood Platter** ..... £22.95  
Oysters, langoustines, cracked crab claw, smoked salmon, mussels and a scallop, served with salad and cocktail sauce.  
Occasionally we may be required to substitute one of the seafood items listed above with a suitable alternative. We will let you know if this is the case.
- EE-USK Fish Selection** ..... £23.95  
Hake, seabass and a fish of the day oven baked in parsley sauce with vegetables and potato croquettes.
- Grand Platter** (for two) ..... £115.00  
6 oysters, half lobster, dressed crab, king scallops, langoustines, Thai fishcakes, smoked salmon, mussels, fresh salmon, crab claws.
- Salmon Mornay Gratin.** ..... £15.95  
Poached salmon topped with breadcrumbs and a creamy mornay sauce, served with EE-USK chips and vegetables.  
**ADD QUEENIES +£4.00**  
**ADD PEELED PRAWN TAILS +£4.00**

- Langoustines** ..... £24.95  
(cold in shell with cocktail sauce or butterflied with garlic butter)  
Locally caught king prawns served with mixed leaves.
- Haddock in Batter or Breaded.** . £13.95  
Served with EE-USK chips, salad and homemade tartare sauce.
- Mussels and Chips.** ..... £12.95  
Local mussels cooked in white wine and garlic butter served with EE-USK chips.
- Trio of Salmon** (served cold) . . . . . £16.95  
Hot smoked salmon, cold smoked salmon and fresh salmon served with salad and EE-USK chips.
- Hot Smoked Salmon Salad** . . . £13.95  
Served cold with a horseradish dip.
- Seafood Penne.** ..... £17.95  
Penne in Beurre Blanc sauce with mussels, fresh salmon and queenies.
- Sirloin 12oz.** ..... £24.95
- Fillet 8oz** ..... £24.95  
**ADD QUEENIES +£4.00**  
**ADD LANGOUSTINES +£8.00**
- Dressed Crab** ..... £14.95  
Served with cocktail sauce, chips and salad
- Half a Lobster** ..... POA  
Served either warm with garlic butter or cold with cocktail sauce, Eeusk chips and salad on the side
- Kids Haddock in Batter** ..... £8.50  
Served with EE-USK chips, salad and homemade tartare sauce.
- Hake with Mussel Sauce** . . . . . £16.95  
Served with savoury mash & salad
- Lemon Sole in Batter** ..... £15.95  
Served with chips and salad

## SET MENU

Available 12-1pm and 5.45pm-6.30pm | £17.00

### Smoked Haddock Chowder

- Salmon Mousse**  
With ciabatta and salad
- Haddock Fishcake**  
With salad

### Seabass fillet in batter with chips and salad

**Oven baked fillet of Hake**  
With Lemon and dill butter, served with salad and mashed potato

**Duo of Salmon**  
Poached fresh salmon and smoked salmon served with chips and salad

### 2 Scoops of Plain Ice-cream

**Sticky Toffee Pudding**  
with cream (change to a scoop of Ice cream for £1 Supplement)

## DESSERTS

- Sticky Toffee Pudding** ..... £6.95  
With butterscotch sauce, fresh cream and ice cream
- Lemon Cheesecake** ..... £6.25  
With fresh cream
- Creme Brulee** ..... £6.25  
With vanilla essence
- Bailey's Bread & Butter Pudding** . . £6.95  
With fresh cream and ice cream
- Chocolate Mousse** ..... £6.95
- Dessert Platter** ..... £9.95  
Chocolate Mousse, lemon cheesecake, creme brulee & meringue
- 1 Scoop of Dairy Ice Cream** . . . £1.80
- 3 Scoops.** ..... £4.50  
Scottish Dairy Ice Cream, choose from plain, chocolate or strawberry
- Cheese Selection**
- 2 Cheeses.** ..... £7.50
- 3 Cheeses.** ..... £8.95
- 4 Cheeses.** ..... £10.40

We are very happy to switch any accompaniment to another from our menu. If you would like to do so please do not hesitate to ask. Filleted fish may still contain bones despite our best efforts · N.B. 10% service charge will be added for parties of 8 or more.

## THE WINES

Bottle 125ml 175ml

FIZZ

**1. Modella Prosecco Spumante, Bella Modella, Veneto, Italy** ..... £28.00 £5.20  
Gently fruity, frothy bubbles.

**2. Grande Réserve Premier Cru, Pierre Mignon, Champagne, France** ..... £41.50 £8.20  
Crisp citrus and brioche.

**3. Laurent Perrier Brut, Champagne, France** ..... £72.00 £12.50  
Classic Chardonnay elegance

**4. Mistico, Ai Galera, Tejo, Portugal** ..... £19.50 £3.80 £4.90  
Indigenous grapes, moreish, refreshing & ripe. A match with the mussels

**5. Pinot Grigio, Bella Modella, Veneto, Italy** ..... £21.50 £4.10 £5.20  
Light, vibrant, refreshing. Works with the EE-USK fishcakes.

**6. Chardonnay, Montsablé, Languedoc, France** ..... £25.50 £4.60 £6.30  
Fantastic Burgundy alternative. Enjoy with the Langoustines.

**7. Muscadet Sur Lie, La Roche Blanche, Domaine des Herbauges, Loire, France** ..... £27.50 £4.90 £6.70  
Classically dry, crisp minerality, lemon. Ideal with the Seafood Platter.

**8. Picpoul de Pinet, Famille Morin, Languedoc, France** ..... £29.00 £5.50 £7.30  
Moreish stonefruit, apple, mineral tang. Great with the Seabass.

**9. Albariño, Lembranzas, Galicia, Spain** ..... £32.00 £5.90 £7.70  
Lime freshness, delicate apricot, peach. Perfect with the EE-USK Fish Selection.

**10. Sauvignon Blanc, Zephyr Wines, Marlborough, New Zealand** ..... £35.00 £6.40 £8.70  
Gooseberry, kiwi, herbs, minerals. Works well with Salmon dishes.

**11. Biodynamic 'Ted' Pinot Blanc, Mount Edward, Central Otago, New Zealand** ..... £40.00 £7.30 £9.80  
Delicious stonefruits, refreshing finish. A must with King Scallops.

**12. Sancerre Blanc, Domaine Picard, Loire, France** ..... £42.00 £7.70 £10.30  
Classically crisp, citrus, mineral. Great with the Halibut.

**13. Chablis, Domaine Defaix, Burgundy, France** ..... £46.50 £8.20 £10.90  
White flowers, apples, mineral elegance. The classic match for Oysters.

**14. Suilven Chardonnay, Adelaide Hills, Thistledown, Australia** ..... £86.00  
Versatile, zippy, stonefruit, textured.

ROSE

**15. Pinot Grigio Blush, Bella Modella, Veneto, Italy** ..... £21.50 £3.70 £5.20  
Delicate summer fruits.

**16. Poetico, Ai Galera, Tejo, Portugal** ..... £19.50 £3.80 £4.90  
Ripe, rounded berry fruits.

**17. Pinot Noir, Montsablé, Languedoc, France** ..... £25.50 £4.60 £6.30  
Silky smooth, elegant, black cherry.

**18. The Opportunist Shiraz, Wild & Wilder, Langhorne Creek, Australia** ..... £28.50 £5.30 £7.20  
Blackcurrant, coffee, chocolate, liquorice.

**19. Rioja Crianza, Bodegas Manzanos, Rioja, Spain** ..... £32.00 £5.90 £7.70  
Wild red berries, nutmeg, tobacco.

**20. Moveable Feast, The Drift Farm, Overberg Highlands, South Africa** ..... £53.00  
Elegant red fruit, enticing dark chocolate, brooding mulberry.

RED

## MALTS

Oban - 43%	£5.15
Oban Double Matured - 43%	£6.15
Oban Little Bay - 43%	£7.00
Oban Limited Edition - 48%	£10.00
Auchentoshan Triple Distilled - 40%	£4.75
Glenkinchie - 43%	£4.00
Aberlour - 40%	£4.00
Clynelish - 46%	£4.50
Dalwhinnie Double Matured - 43%	£6.00
Glenogyne - 40%	£4.95
The Glenlivet - 43%	£7.35
Glenmorangie Original - 40%	£4.00
Old Pulteney - 40%	£5.25
Royal Lochnagar - 40%	£4.00
Balvenie Doublewood - 40%	£4.00
Benromach Organic - 43%	£4.00
Cardhu - 40%	£4.50
Cragganmore - 40%	£4.15
Glen Elgin - 43%	£4.00
Knockando - 43%	£4.00
Macallan Gold - 40%	£4.00
The Singleton of Dufftown - 40%	£4.15
Isle of Jura - 40%	£4.00
Highland Park - 40%	£4.15
Talisker - 45.8%	£5.15
Talisker Double Matured - 45.8%	£6.15
Ardbeg - 46%	£5.40
Bowmore - 40%	£4.00
Bruichladdich Scottish Barley (Unpeated) - 50%	£4.95
Bunnahabhain - 46.3%	£4.00
Caol Ila - 43%	£4.55
Lagavulin - 43%	£6.15
Laphroaig - 40%	£4.00
Laphroaig Quarter Cask - 48%	£5.15

## HOT DRINKS

Black Coffee	£1.80
Espresso	£1.80
Americano	£1.80
Macchiato	£2.00
Latte	£2.20
Cappuccino	£2.20
Mochaccino	£2.40
Black with Cream	£2.40
Liqueur Coffee	£6.95
Special Coffee	from £7.95

Any of the above with a double shot - add £0.60

All of the above are available decaffeinated

Tea	£2.00
English Breakfast - Earl Grey - Assam - Green - Decaf - Herbal	
Lemon & Ginger, Camomile, Peppermint	£2.00
Hot Chocolate	£2.50

## SOFT DRINKS

Fruit Juice Orange, Apple, Cranberry, Pineapple, Tomato	£1.95
Fruit Juice & Lemonade	£2.45
Appletiser	£2.25
Fever Tree Lemonade, Tonic, Slim Line, Ginger Ale, Soda Water	£1.95
Bottle Coke / Diet Coke	£2.25
Bottle Irn Bru	£2.25
Ginger Beer	£1.95
Sparkling Elderflower Presse	£2.45
San Pellegrino 250ml	£1.75
San Pellegrino 750ml	£3.95
Acqua Panna 250ml	£1.75
Acqua Panna 750ml	£3.95