



Dinner Menu



To Start

Local Mussels	£7.95
<i>In wine and garlic butter.</i>	
Bigger bowl to share	£11.95
Taster Platter (for two)	£16.45
<i>Two salmon and prawn parcels, two Thai fishcakes, a pile of local mussels</i>	
Loch Creran Oysters (fresh every day)	£1.95 ea
<i>1/2 Dozen</i>	£11.50
<i>Dozen</i>	£22.00
Scallops	£9.95
<i>Seared scallops with mornay sauce.</i>	
Scallops and Chorizo	£9.95
<i>Seared scallops with chorizo and lemon butter.</i>	
Gratin	£7.95
<i>Choose between scallop or monkfish.</i>	
An EE-USK Fishcake	£7.25
<i>Fresh and smoked salmon blended with potato served with salad and cucumber mayo.</i>	
Smoked Salmon	£9.95
<i>Smoked salmon from the local smokehouse with salad and marie rose dip.</i>	
Smoked Haddock Chowder	£5.95
<i>Our rich and creamy soup.</i>	
Whole Dressed Crab	£11.95
<i>With side salad and marie rose dip.</i>	
Thai Fishcakes	£7.75
<i>With chilli and ginger dressing and salad.</i>	
Salmon and Prawn Parcels	£9.95
<i>Local smoked salmon enveloping local langoustines with green leaves.</i>	
Salmon Mousse	£7.45
<i>Fresh and smoked salmon blended with cream and lemon juice served with toast.</i>	
Deep Fried French Brie (V)	£6.95
<i>Brie dipped in fresh breadcrumbs served with redcurrant jelly and green salad.</i>	

Filletted fish may still contain bones despite our best efforts.

N.B. 10% service charge will be added for parties of 8 or more.



Main Courses

Halibut	£22.95
<i>Oven baked fillet of halibut, served with creamed leeks and potato gratin.</i>	
King Scallops	£18.95
<i>Local scallops seared and served with potato gratin, vegetables and mornay sauce.</i>	
Two EE-USK Fishcakes	£13.95
<i>Fresh and smoked salmon blended with potato, served with salad and cucumber mayo.</i>	
	add chips +£3.00
Thai Fishcakes	£13.95
<i>With side salad, EE-USK chips and chilli and ginger dressing.</i>	
Sea Bass	£18.95
<i>With creamed leeks and savoury mash.</i>	
Seafood Platter	£22.95
<i>Oysters, langoustines, cracked crab claw, smoked salmon, mussels and a scallop, served with salad and cocktail sauce.</i>	
<i>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.</i>	
EE-USK Fish Selection	£23.95
<i>Halibut, seabass and a fish of the day oven baked in parsley sauce with vegetables and potato croquettes.</i>	
Grand Platter (for two)	£115.00
<i>6 oysters, half lobster, dressed crab, king scallops, langoustines, Thai fishcakes, smoked salmon, mussels, fresh salmon, crab claws.</i>	
Salmon Mornay	£15.95
<i>Poached salmon in a creamy mornay sauce with EE-USK chips and vegetables.</i>	
	add queenies +£4.00
	add peeled prawn tails +£4.00
Langoustines (cold in shell with cocktail sauce or butterflied with garlic butter)	£21.95
<i>Locally caught king prawns served with mixed leaves.</i>	
Haddock in Batter or Breaded	£13.95
<i>Served with EE-USK chips, salad and homemade tartare sauce.</i>	
Mussels and Chips	£12.95
<i>Local mussels cooked in white wine and garlic butter served with EE-USK chips.</i>	

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Main Courses

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 with a horseradish dip.

Seafood Penne £17.95

Penne in mornay sauce with mussels, fresh salmon and queenies.

Scotch Beef

Served with EE-USK chips, salad and onion rings.

Ribeye 12oz £22.95

Fillet 8oz £24.95

add queenies +£4.00

add langoustines +£8.00

add both +£11.00

add Pepper Sauce + £2.00

Side Orders

(Available with any dish)

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

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.

Your first basket of bread is complimentary,
thereafter a charge applied.

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**Halibut/Fletan/
Fletan/Ippoglosso/
Heilbutt/
大比目鱼**



**Turbot/Rodaballo/
Rombo
Chiodato/Steinbutt/
多宝鱼**



**Monkfish/Lotte/
Rape/Coda di Rospo/
Seeteufel/
安康鱼**



**Brill/Barbue/
Barbada/Rombo
Liscio/Glattnutt/
菱平鱼**



**Dover Sole/Sole/
Lenguado/Sogliola/
Seezunge/多佛尔鲽鱼**



**Haddock/Aiglefin/
Eglefino/Eglefino/
Schellfisch/黑线鳕**



**Seabass/Bar/Lubina/
Spigola/Wolfsbarsch/
海鲈鱼**



**Sea Bream/Dorade/
Dorada/Orata/
Goldbrasse/加吉鱼**



**Mussel/Moule/
Mejillon/Mitili/
Meismuschel/
贻贝**



**Oyster/Huitre/Ostra/
Ostrica/Auster/牡蛎**



**Scallop/Coquille
Saint- Jacques/Viera/
Copsanta/
Jakobsmuschel/扇贝**



**Langoustine/Norway
Lobster/Langoustine/
Cigala/Scampo/
Kaisergranat/
海螯虾 (=挪威龙虾)**



**Lobster/Homard/
Bogavante/Astice/
Hummer/龙虾**



**Brown Crab/
Tourteau/Buey de
Mar/Ganchio di Mare/
Taschenkrebs/
法国面包蟹**



**Squid/Calmar/
Calamar/Calamaro/
Kalmar/鱿鱼**



Malt Whisky

	AGE	ORIGIN	25ML
Oban - 43%	<i>14yr old</i>	<i>W.Highlands</i>	£5.15
Oban Double Matured - 43%	<i>14yr old+</i>	<i>W.Highlands</i>	£6.15
Oban Little Bay - 43%		<i>W.Highlands</i>	£7.00
Oban Limited Edition - 48%		<i>W.Highlands</i>	£10.00
Auchentoshan Triple Distilled - 40%	<i>12yr old</i>	<i>Lowlands</i>	£4.75
Glenkinchie - 43%	<i>10yr old</i>	<i>Lowlands</i>	£4.00
Aberlour - 40%	<i>10yr old</i>	<i>Highlands</i>	£4.00
Clynelish - 46%	<i>14yr old</i>	<i>Highlands</i>	£4.50
Dalwhinnie Double Matured - 43%	<i>15yr old+</i>	<i>Highlands</i>	£6.00
Glengoyne - 40%	<i>10yr old</i>	<i>Highlands</i>	£4.95
The Glenlivet - 43%	<i>18yr old</i>	<i>Highlands</i>	£7.35
Glenmorangie Original - 40%	<i>10yr old</i>	<i>Highlands</i>	£4.00
Old Pulteney - 40%	<i>12yr old</i>	<i>Highlands</i>	£5.25
Royal Lochnagar - 40%	<i>12yr old</i>	<i>Highlands</i>	£4.00
Balvenie Doublewood - 40%	<i>12yr old</i>	<i>Speyside</i>	£4.00
Benromach Organic - 43%		<i>Speyside</i>	£4.00
Cardhu - 40%	<i>12yr old</i>	<i>Speyside</i>	£4.50
Cragganmore - 40%	<i>12yr old</i>	<i>Speyside</i>	£4.15
Glen Elgin - 43%	<i>12yr old</i>	<i>Speyside</i>	£4.00
Knockando - 43%	<i>12yr old</i>	<i>Speyside</i>	£4.00
Macallan Gold - 40%		<i>Speyside</i>	£4.00
The Singleton of Dufftown - 40%	<i>12yr old</i>	<i>Speyside</i>	£4.15
Isle of Jura - 40%	<i>10yr old</i>	<i>Islands: Jura</i>	£4.00
Highland Park - 40%	<i>12yr old</i>	<i>Islands: Orkney</i>	£4.15
Talisker - 45.8%	<i>10yr old</i>	<i>Islands: Skye</i>	£5.15
Talisker Double Matured - 45.8%	<i>10yr old+</i>	<i>Islands: Skye</i>	£6.15
Ardbeg - 46%	<i>10yr old</i>	<i>Islands: Islay</i>	£5.40
Bowmore - 40%	<i>12yr old</i>	<i>Islands: Islay</i>	£4.00
Bruichladdich Scottish Barley (Unpeated) - 50%		<i>Islands: Islay</i>	£4.95
Bunnahabhain - 46.3%	<i>12yr old</i>	<i>Islands: Islay</i>	£4.00
Caol Ila - 43%	<i>12yr old</i>	<i>Islands: Islay</i>	£4.55
Lagavulin - 43%	<i>16yr old</i>	<i>Islands: Islay</i>	£6.15
Laphroaig - 40%	<i>10yr old</i>	<i>Islands: Islay</i>	£4.00
Laphroaig Quarter Cask - 48%		<i>Islands: Islay</i>	£5.15

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Home Made Desserts

Sticky Toffee Pudding

With butterscotch sauce, fresh cream and ice cream.

£6.95



Try with a glass of the rich full flavoured Muscat. - £6.00 (75ml)

Lemon Cheesecake

With fresh cream.

£6.25

Crème Brûlée

With vanilla essence.

£6.25



The Late Harvest Semillon compliments this dessert perfectly. £4.50 (75ml)

Bailey's Bread and Butter Pudding

With fresh cream and ice cream.

£6.95

Dessert Platter

Chocolate shot, lemon cheesecake, crème brûlée, meringue & cream.

£9.95

1 Scoop of Scottish Dairy Ice Cream

3 Scoops

Plain, chocolate or strawberry.

£1.80

£4.50

Cheese Selection

2 cheeses £7.50

3 cheeses £8.95

4 cheeses £10.40

The drinks listed below work extremely well with cheese:

Château Laville Sauternes - £8.50 (75ml)

Quinta do Infantado LBV Port - £4.00 (50ml)

Taylor's LBV Port - £3.70 (50ml)

Tawny Port - £3.50 (50ml)

