

A'CHALLTAINN

F I S H R E S T A U R A N T & B A R

COLD SHELLFISH COUNTER

(all subject to market availability)

whole lobster french fries, garlic butter.	market price
half lobster french fries, garlic butter.	market price
langoustines cold with squid ink aioli grilled with lemon thyme butter	£3 each
pint of prawns cold with squid ink aioli	£9
hand dived scallops grilled with tarragon butter	£4 each
oysters lindisfarne - plump and creamy isle of gigha - slightly salty and earthy	£3 each £3 each
shallot & red wine vinaigrette / lemon Tabasco / soya, chilli & ginger	

STARTERS

cullen skink with sourdough	£6
scottish smoked salmon fillet puffed capers, smoked herring roe, squid ink aioli	£8
tempura squid asian slaw, sesame oil	£6
(v) spinach & blue cheese croquette hazelnut snow, peashoots, pumpkin seed dressing	£7
smoked venison salad nut crumb, torched citrus, grenadine gel	£9
timbale of hot smoked salmon langoustine tail, beetroot powder, beetroot gel	£8

DAILY SPECIALS

our daily specials boards feature an ever changing selection of the finest scottish produce - please see the blackboards or ask your server for today's dishes

MAINS

moules-frites shallots, garlic, white wine	£12
stone bass langoustine, anya potatoes, smoked garlic, spinach, chicken emulsion	£17
battered haddock hand cut chips, tartar sauce, charred lemon	£12
monkfish satay crispy noodles, baby corn, coriander, roasted cashews	£19
(v) roasted red pepper pearl barley risotto seared courgette, eggplant, herb oil	£10
add fish of the day	£8
sea bass fillets cockles, clams, prawns, grapefruit emulsion, sea vegetables	£18
fillet of beef 6oz chive mash, caramelised shallots, chantenay carrots, mushrooms	£25
(v) warm salad, spiced honey & garlic roasted cauliflower mixed leaves, broad bean, asparagus, toasted pumpkin seeds, herb oil	£10
add fish of the day	£8

SIDES

hand cut chips & lemon mayo	£4
seared courgette & egg plant	£3
broad beans, asparagus, pumpkin seed	£4
chantenay carrots, balsamic onions	£4
sourdough with olive oil & balsamic (to share)	£5

DESSERTS

lemon posset strawberry & pink peppercorn salsa, vanilla tuile	£7
chocolate & hazelnut parfait preserved peaches, hibiscus syrup, lemon balm	£8
a'challtainn eton mess meringue, berry compote with chantilly cream	£6
scottish mulled cheddar oatcakes, quince paste, plum chutney	£8

for those with special dietary requirements or allergies who may wish to know about ingredients used, please ask your server

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