FYNE DINE

*A fixed price set menu of two or three courses. Includes a choice of one side dish.*

2 Courses - £10.95 per person

3 Courses - £12.95 per person

APPETISERS

£2.25

Basket Of Bread

STARTERS

Chicken Liver Parfait

with spiced apricot & cranberry chutney and granary bread

Roasted Red Pepper & Tomato Soup (v)

Potted Scottish Peppered Mackerel

with char-grilled granary bread

Crab Cakes

with spring onion, coriander and sweet chilli marmalade

Cullen Skink

smoked haddock chowder with granary bread

MAINS

Roasted Artichoke Risotto

(v) with spinach, leek and toasted hazelnuts

Whole Grilled North Sea Dab

with lemon, parsley and watercress

Loch Fyne® Smoked Salmon Fishcake

with roasted vegetables

Smoked Chicken Pasta

smoked chicken breast, with roasted artichokes, olive tapenade and coriander in a light cream sauce

Scottish Rope-Grown Mussels

in a white wine & cream sauce

King Prawn Tagliatelle Provençale

with squid, fresh coriander and parsley

Aberdeen Angus Char-Grilled Burger

in a brioche bun with smoked bacon, cheddar cheese and home-made tomato & orange chutney

Fish Finger Sandwich

battered haddock goujons with home-made tartare sauce

SIDE ORDERS

Twice-Cooked British Potato Chips

French Fries

Buttered New Potatoes

Seasonal Mixed Vegetables

Seasonal Salad

DESSERTS

Crème Brûlée

with shortbread

Rhubarb & Custard Cheesecake

with white chocolate ice cream

Luxury Ice Cream

vanilla, chocolate or strawberry

Sorbet

lemon, raspberry or passion fruit & mango