

A'CHALLTAINN

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

TUESDAY - FRIDAY 6PM - 10PM // SATURDAY 12MD - 10PM

SNACKS

oysters

lindisfarne - plump and creamy £3 each
shallot & red wine vinaigrette / lemon & tabasco
/ soya, chilli & ginger

mixed olives

garlic & chilli £3

house spiced almonds

£3

STARTERS

cullen skink

£8

smoked haddock, potatoes, leeks, house made bread

roasted sweet potato & chilli soup (v)

£7

with cumin oil & toasted almonds

tom yum soup

£10

prawn, scallop, shiitake, chili, ginger & lemongrass

smoked mackerel pate

£7

cranberry and melba toast

scottish smoked salmon

£7

katie rodgers crowdie, capers,
preserved lemon & heather honey

duck & pork terrine

£8

golden rasions, plum puree & pea shoots

hand dived scallops (2)

£12

cauliflower, stornoway black pudding granola,
apple gel & micro herbs

torched king prawn

£9

langoustine & crayfish masala liquor

tempura tender stem broccoli (v)

£7

asian slaw & sesame seed

MAINS

full stuffed seabass

£18

ginger & citrus salsa

a'challtainn fish pie

£16

cod, scottish salmon, jumbo prawns, garden peas & carrots
topped with maris piper mash and Scottish cheddar

shetland mussels

£13

white wine, garlic, house bread

beer battered haddock & fries

£14

tartare sauce & grilled lemon

roasted romanesco (v)

£18

french beans, orange orzo, mixed seeds & zaatar

roasted cod loin

£19

smoked mussels, chorizo fregola tostata & fennel espuma

FROM THE GRILL

aged ribeye steak

£22

pomme puree, creamed spinach, a'challtainn butter & jus

roast chicken stuffed with clementine, chestnut & sage

£19

smoked ratty potatoes, feathered sprouts, garlic & pancetta

lobster

half £23

a'challtainn butter, seaweed fries & aioli

full £35

roasted langoustines

6 £21

garlic butter seaweed fries & aioli

3 £11

SIDES

tender stem broccoli & garlic (v)

creamed spinach, almond & chili (v)

skinny fries, lemon aioli (v)

house made bread with balsamic vinegar & olive oil £3

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