

A'CHALLTAINN

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

LUNCH & PRE GIG MENU

2 COURSES £13.50 // 3 COURSES £18

TUESDAY – FRIDAY 12-6PM

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

smoked haddock, potatoes & leeks £6

roasted sweet potato, & chili soup (v)

with cumin oil & toasted almonds £5

tom yum soup

prawn, scallop, shiitake, chili, ginger & lemongrass £8

smoked mackerel pate

cranberry and melba toast £6

scottish smoked salmon

katie rodgers crowdie, capers,
preserved lemon & heather honey £7

duck & pork terrine

cranberry and melba toast £6

tempura tender stem brocolli (v)

asian slaw & sesame seed £5

torched king prawn

langoustine & crayfish masala liquor £7

MAINS

fish finger sandwich

shredded cos, pickles & lime mayo £9

full stuffed seabass

ginger & citrus salsa £14

roasted cod loin

smoked mussels, chorizo fregola tostata & fennel espuma £14

a'challtainn fish pie

cod, scottish salmon, jumbo prawns, garden peas & carrots
topped with maris piper mash and scottish cheddar £12

shetland mussels

white wine, house bread £10

beer battered haddock & fries

tartare sauce & grilled lemon £11

roasted langoustines

garlic butter, fries & aioli (4) £12

roasted romanesco (v)

french beans, orange orzo, mixed seeds & zaatar £10

roast chicken stuffed with clementine, chestnut & sage

smoked ratty potatoes, feathered sprouts, garlic & pancetta £12

SIDES

all £3

tender stem broccoli & garlic (v)

charred asparagus, almond & chili (v)

skinny fries, lemon aioli (v)

house made bread with balsamic vinegar & olive oil

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