

A'CHALLTAINN

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

BRUNCH SPECIALS

overnight oats

£7

*coconut / blueberries

*strawberry / nutella

* carrot cake

pancakes / bacon / maple syrup

£9

pancakes / crème fraiche / blueberries / mint

£9

spiced scrambled tofu / toast (vg)

£7 (vg)

scrambled egg / toast

£5

crab omelette / crème fraiche / crispy shallots /
grana padano

£9

poached eggs / smoked salmon / hollandaise /
toast

£9

poached eggs / black pudding / hollandaise / toast

£8

poached eggs / avocado / chilli oil / pistachio

£8 (v)

SHARING PLATES *all our dishes are designed to
share and will arrive to your table as the dishes are
ready*

scallop / pork belly / kale / miso caramel

£10

coley / turmeric cream / winter greens / sumac
shallots

£11

beetroot / mango / blackberries / red chard / e.v.o.o.

£8

smoked salmon / baby gem / capers / grana padano /
anchovies

£10

torched hispi cabbage / pomegranate / black olive /
tahini

£9

west coast mussels / fennel / bacon / cider
/jalapenos

£12

haddock / fries / tartare

£14

goan monkfish curry / coriander rice

£12

goan vegetable curry / coriander rice

£10

flat iron / salsa verde / fries

£16

SIDES

french beans / ricotta / confit shallots

£3.50

roast carrot / elderflower honey / pistachio

£3.50

skinny fries / seaweed / salt

£3.00

OYSTER HAPPY HOUR SUNDAY SPECIAL

all subject to market availability

oysters / lemon / red wine & shallot
mignonette / soy chilli

£1 each

COCKTAILS

barras bloody mary £6

mimosarita £6

sea salt garibaldi £8

aperol spritz £7.5

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

please note there is a risk associate with consuming raw oysters and any other raw protein.

we are dedicated to using the highest quality ingredients, sourcing local produce, sustainable seafood, free range meat & poultry

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