

A'CHALLTAINN

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

BRUNCH MENU

waffles

streaky bacon & maple syrup	£7
nutella, blueberry & hazelnut (v)	£7
boozy cherries & mascarpone	£7

lobster benedict

toasted sourdough, lobster tail, poached eggs with hollandaise sauce	£18
--	-----

scrambled eggs

on toast with mushrooms & truffle (v)	£8
---------------------------------------	----

slow cooked ham hock

ratte potatoes & fried egg	£9
----------------------------	----

crushed avocado & poached eggs

sourdough toast, pea shoot, pistachio & chilli oil (v)	£8
--	----

BAKED EGG POTS

two free range eggs baked with your choice of accompaniments

Farmers – ham, ratta potato & cheese

Scottish – smoked haddock, potato, leek & almond

Indian – mushroom, spinach, potato, cauliflower, paneer & Indian spices (v)

£8

COLD SHELLFISH COUNTER

all subject to market availability

oysters - (red wine & shallot, lemon & tabasco, soya chili & ginger)

ghigha	£3 each
lindisfarne	£3 each
octopus oil & lemon	£8 (150g)
smoked mussels in oil	£6 (150g)
shellfish platter for two	£39.5
lobster half, king prawns, langoustine, oysters, octopus, sea vegetable, lemon aioli, squid ink aioli	

COCKTAILS

barras bloody mary

mimosarita

sea salt garibaldi

aperol spritz

elderflower spritz

£6

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

MAIN

cullen skink soup £6
with sourdough

carrot, turmeric & ginger soup (v) £7
with cumin roasted chickpeas

a'challtainn fish pie £16
cod, scottish salmon, jumbo prawns, garden peas & carrots topped with maris piper mash and Scottish cheddar

barras winter pie £15
scottish lamb mince garden peas & carrots topped with maris piper mash and scottish cheddar

asian seabass en papillote £18
ginger, chili, courgette & soya

cauliflower steaks (2) (Vg) £15
herb & pistachio crusted, israeli cous cous, mint & pomegranate

beer battered haddock £12
hand cut chips, tartar sauce & charred lemon

scottish mussels £12
cooked chefs choice of the day

scottish lobster
garlic butter & seaweed fries
whole/half £35/£22.5

roasted langoustines (6) £21
garlic butter & fries