

A ' C H A L L T A I N N

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

COLD SHELFISH

scottish lobster	£22 /£36
scottish langoustines	£10 /£20
crevettes	£9 100g

lindisfarne, cumbrae & gigha oysters	£3 each
<i>served with soya, red wine & shallot, gin & lime caviar, bloody mary gel</i>	

GRILL *finest quality ingredients, grilled to perfection*

scottish lobster

spiced butter, herb salad & squid ink aioli	£25 / £38
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scottish langoustines ^(3/6)

spiced butter, herb salad, squid ink aioli	£12 / £24
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dry aged rib of perthshire beef

truffle bone marrow butter & purple sprouting broccoli	£19
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SIDES (Vg)

purple sprouting broccoli, chili oil & toasted almonds	£5
house potatoes	£4
fries with seaweed salt	£4
glazed carrots & cashew nut butter	£4

SMALL PLATES *perfect personal size or a few for sharing*

stuffed hard shelled clams

chorizo, brioche crumb, smoked paprika aioli	£8
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octopus carpaccio

herb salad, confit lime, smoked sea salt	£9
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warm salad of arbroath smokies

confit potato, devilled quails egg, oyster cream	£8
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house cured gartmorn duck ham

spiced plum gel, crispy chicken skin, tarragon	£8
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griddled purple sprouting broccoli (vg)

nut parmigiana, carrot kimchi & birch syrup dressing	£8
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panko breaded monkfish

house katsu, burnt orange & sesame salad	£9
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stout braised west moss-side beef shin

spiced butter, langoustine & horseradish espuma	£11
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marinated lupin cheese (vg)

fermented pink turnips, crispy seaweed & sesame	£8
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red kelp dashi (vg)

choi sum, aged miso, almond tofu dumplings	£8
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roscoff onion bhaji (vg)

mango gel, lime pickle & spiced cashew mayo	£7
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beetroot & gin house cured salmon

with condiments	£9
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big plates

pan roasted scottish skate wing

capers, cockles & parsley butter sauce	£14
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pan roasted loin of cod

hop house scrump, duck fat potato, spiced tartare	£16
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polenta & thyme crumbed gurnard

lobster bisque, confit leek, truffle gremolata	£14
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cashew nut ricotta, morrocan spiced millet (Vg)

puy lentil, pomegranate & pistachio dukkha	£10
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whole roasted stone bass

nha trang style	£17
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confit ayrshire pork belly

salt baked celeriac, bramley apple, cider & tarragon	£15
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venison loin

haggis, neeps, dauphinoise, kale & whiskey sauce	£17
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gnocchi (vg)

oyster mushroom, persillade & walnuts	£12
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For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask your server for our allergens sheet

Please note there is a risk associated 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.