

A'CHALLTAINN

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

COLD SHELLFISH COUNTER

(all subject to market availability)

whole lobster	market price
<i>French fries, garlic butter.</i>	
half lobster	market price
<i>French fries, garlic butter.</i>	
langoustine	£3 each
<i>cold with squid ink aioli/grilled with garlic butter</i>	
king prawns	£1 each
<i>served cold in shell with squid ink aioli</i>	
hand dived scallop	£4 each
<i>grilled with herb butter</i>	
oysters	
lindis farne - plump and creamy	£3 each
isle of Gigha - slightly salty and earthy	£3 each
barra – creamy, salty	£3 each
<i>shallot & red wine vinaigrette / lemon & Tabasco / soya, chilli & ginger</i>	

STARTERS

parsnip & thyme soup (v)	£6
<i>toasted pumpkin seed, sourdough</i>	
cullen skink	£8
<i>smoked haddock, potatoes and onions</i>	
smoked salmon	£8
<i>horseradish cream cheese, avocado puree, squid ink tuile</i>	
monkfish	£9
<i>serrano ham, pea puree torched grapefruit</i>	
smoked mackerel pate	£7
<i>sourdough crisp, compressed watermelon</i>	
salt baked beetroot (v)	£7
<i>goats cheese, caramelised apple puree, hazelnut crumb</i>	

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

MAINS

scottish salmon	£18
<i>smoked mussels, leeks, samphire, dill emulsion</i>	
breast of chicken	£17
<i>morels, broad beans, garden peas, fondant potato</i>	
flat iron steak 7oz	£19
<i>hand cut chips, grilled tomato, pea tendrils</i>	
sea bream	£12
<i>salsa Verdi, lemon, truffle snow</i>	
dhal (v) (vegan)	£12
<i>Green lentil, broccoli, sweet potato and coconut</i>	
add king prawns	£18
add coley	£18
king prawn linguini	£17
<i>white wine, garlic, parsley, parmesan cheese</i>	
moules frites	£14
<i>garlic, white wine, fries</i>	
battered haddock and chips	£14
<i>beer batter, homemade tartar sauce, hand cut chips</i>	

SIDES

chantenay carrots, thyme, honey	£4
broccoli, hazelnut crumb	£4
hand cut chips, lemon aioli	£4
fondant potato	£3
sourdough bread with balsamic vinegar & olive oil	£4
skinny fries	£3
whisky sauce/mushroom sauce	£2

DESSERTS

rosemary panna cotta	£8
<i>fruit gel, rose champagne granita</i>	
beetroot & chocolate genoise	£7
<i>goats cheese espuma, honeycomb, pistachio paste</i>	
isle of kintyre, drumloch cheese	£8
<i>oat cakes, pear crisp, quince gel</i>	