

Oysters

3/6/12 - £9/18/36

Shallot vinaigrette (ngci) or Soy & ginger dressing

Loch Fyne (ngci)

Loch Fyne have been a staple on our menu since we opened in 1983. The oysters reflect the Loch & are clean, soft & zincky.

*Pair with Joseph Perrier Cuvee Brut NV - 125ml 9.75 - Btl 52.50
Oysters & champagne are a match made in heaven. The Joseph Perrier Cuvee Brut NV has lovely green apple & peach. Excellent roundness & length.*

Shetland blue shell mussels

Rope grown & hand-picked, then steamed & served with today's sauce.

Small with artisan sourdough 8.50

Large with fries (ngci) 15.95

While you wait...

Artisan sourdough bread 2.00

with olive oil & balsamic vinegar (vgn) or butter

Gordal Olives (ngci) (vgn) 4.00

Caramelised onion hummus 4.50

with flatbread (vgn)

Starters

Cullen Skink 6.95

our secret recipe for a Scottish classic (ngci)

served with artisan sourdough & butter

Haggis croquettes 6.25

whisky & wholegrain mustard, a crème fraiche & clapshot puree

Soup of the day 5.25

(ngci) (vgn) served with artisan sourdough & butter

Belhaven cold smoked salmon 7.95

(ngci) with artisan germagrain bread & a lemon & chive crème fraiche

Crispy calamari with aioli 6.95

thinly coated with our house seasoning for extra crunch

Scottish crab tian 7.95

served with avocado, Bloody Mary sauce (ngci) & toasted sourdough

Mains

Linguine (vgn) 11.75

tossed in slow cooked vine tomato, chilli, olives, & capers (vgn)

King prawn linguine 16.50

tossed in slow cooked vine tomato, chilli, olives, & capers with pan fried king prawns

Beer battered haddock fillet 14.95

with fries, minted peas & homemade tartare sauce

Goan fish curry 18.95

with basmati rice, mango chutney (ngci) & flatbread, this aromatic curry contains chunks of cod, salmon & coley

Roasted cauliflower, chickpea & butternut squash

Goan curry (vgn) 14.95

with basmati rice, mango chutney (ngci) & grilled flatbread

Whighams 6oz burger 12.95

*brioche bun, lettuce & tomato, pickle, fries & siracha ketchup
add Scottish cheddar, Hebridean blue, Virginia smoked bacon,
haggis, chorizo jam or jalapenos 1.50 each item*

Whighams fish pie 15.95

*smoked haddock, salmon & coley fish pie topped with creamy mash,
served with seasonal greens. Add king prawns for £5*

Sides

Fries (vgn) (ngci) 4.00

Green beans, garlic butter & sea salt (v) (ngci) 3.50

Mixed leaf & tomato salad with house dressing (vgn) 3.00

New potatoes, rosemary & garlic butter (v) 3.75

Seasonal vegetables (v) 3.50

What's happening at Whighams

Moules Monday

Large mussels served with fries & a drink (glass of house wine, pint of beer, soft drink) £13.95 all day. T&C's apply ask your server for details.

Tapas Tuesday

Bar bites offer. 4 bar bites for £15. T&C's apply, ask your server.

Wine Wednesdays

Every Wednesday we will be offering samples of a wine from the shop from 4-6pm

Dine Out Thursday

Two mains & a bottle of house wine for £35.

T&C's apply, ask your server for details

More at Whighams

Oyster Happy Hour

Everyday 4-6pm. All oysters £2.00

Wine Tastings

Last Wednesday of the month is our full tasting - see posters for themes and prices or ask your server about this month's tasting.

Vat at the current rate is included in all prices
A service charge of 10% will be added to all parties of 6 or over
VGN - Vegan, V - Vegetarian, N - contains nuts, NGCI - No gluten containing ingredients. Please advise staff of any allergies.
Allergens sheet available.

WHIGHAMS

