Oysters

3/6/12 - £10.50/21/42 Shallot vinaigrette (ngci) or Soy & ginger dip

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 & zineky.

Add a shot of Whighams infused ginger vodka £4

Pair with Joseph Perrier Cuvee Brut NV - 125ml 12.50- Btl 75.00 Oyster & Champagne are a match made in heaven. The Joseph Perrier Cuvee Brut NV has lovely green apple & peach. Excellent roundness & length.

While you wait... 2.50 Artisan sourdough bread with olive oil & balsamic vinegar (vgn) Gordal Olives (ngci) (vgn) 4.50 Caramelised onion hummus 4.50 with grilled flatbread (vgn) (ngci with gf oatcakes) **Starters** Cullen Skink 9.50 our secret recipe for a Scottish classic (ngci with gf oatcakes) served with artisan sourdough bread & butter 6.25 Haggis croquettes whisky & wholegrain mustard crème fraiche & clapshot puree Butternut squash & sweet potato soup 6.00 (ngci) (vgn) served with artisan sourdough & butter 9.50 Cold smoked Scottish salmon (ngci). with artisan germagrain bread & a lemon & chive crème fraiche 6.95 Crispy calamari with aioli. thinly coated with our house seasoning for extra crunch 9.50 Ham hock terrine spiced date & tamarind chutney



Vegan haggis bon bon

clapshot puree

Wine Shop

Did you know we have a retail section?

The perfect place to pick up a great bottle of wine to take away.

Maybe your off to a party?
Or need a great present for a wine lover?

Ask a member of staff to point the way or for a recommendation.

Shetland blue shell mussels

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

Small with artisan sourdough bread 8.50 Large with fries (ngci) 15.95

Mains

Linguine (vgn) tossed in slow cooked vine tomato, chili, olives, & capers (vgn)	12.50
King prawn linguine tossed in slow cooked vine tomato, chili, olives, & capers with pan fried king prawns	···17.00
Beer battered haddock filletwith fries, minted peas & homemade tartare sauce	···16.50
Goan fish currywith basmati rice, mango chutney (ngci) & flatbread, this aromatic curry contains chunks of cod, salmon & coley	···19.95
Roasted cauliflower, chickpea & butternut squash Goan curry (vgn)· with basmati rice, mango chutney (ngci) & flatbread	.14.95
Whighams 6oz burger. brioche bun, lettuce & tomato, pickle, fries & siracha ketchup add Scottish cheddar, Hebridean blue ,Virginia smoked bacon, haggis, or jalapenos 1.50 each item	. 15.50
Scottish venison Bourguignon seasonal vegetables and roasted rosemary potatoes (ngci)	-22.50
Baked herb crusted Salmon new potatoes, buttered green beans, pickled cranberries (ngci)	22.50

Sides

6.00

Fries (vgn) (ngci)	3.50
Green beans, garlic butter & sea salt (v) (ngci)	. 3.50
Mixed leaf & tomato salad with house dressing (vgn)	3.00
Rosemary & garlic new potatoes (v)	3.75
Roasted root vegetables (v)	3.50

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 containg ingredients. Please advise staff of any allergies.

Allergens sheet available

