

## 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 & zinky.

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.

## 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

## While you wait...

Artisan sourdough bread	2.50
<i>with olive oil &amp; balsamic vinegar (vgn)</i>	
Gordal Olives (ngci) (vgn)	4.50
Caramelised onion hummus	4.50
<i>with grilled flatbread (vgn) (ngci with gf oatcakes)</i>	

## Starters

Cullen Skink	9.50
<i>our secret recipe for a Scottish classic (ngci with gf oatcakes) served with artisan sourdough bread &amp; butter</i>	
Haggis croquettes	6.25
<i>whisky &amp; wholegrain mustard crème fraiche &amp; clapsnot puree</i>	
Soup of the Day	6.00
<i>(ngci) (vgn) served with artisan sourdough &amp; butter</i>	
Cold smoked Scottish salmon (ngci)	9.50
<i>with artisan germagrain bread &amp; a lemon &amp; chive crème fraiche</i>	
Crispy calamari with aioli	6.95
<i>thinly coated with our house seasoning for extra crunch</i>	
Whighams fishcake	6.95
<i>green salad, tartare sauce</i>	

## WHIGHAMS

### Wine Shop

Did you know we have a retail section?

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

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

### Now open sundays from Noon

Serving our fabulous a la carte menu

Sunday roast with all the trimmings

The best bloody mary in town!

## Mains

Linguine (vgn)	12.50
<i>tossed in slow cooked vine tomatoes, chili, olives, &amp; capers (vgn)</i>	
King prawn linguine	17.00
<i>tossed in slow cooked vine tomatoes, chili, olives, &amp; capers with pan fried King prawns</i>	
Beer battered haddock fillet	16.50
<i>with fries, minted peas &amp; homemade tartare sauce</i>	
Goan fish curry	19.95
<i>with basmati rice, mango chutney (ngci) &amp; flatbread, this aromatic curry contains chunks of cod, salmon &amp; coley</i>	
Roasted cauliflower, chickpea & butternut squash	14.95
<i>Goan curry (vgn) with basmati rice, mango chutney (ngci) &amp; flatbread</i>	
Whighams 6oz burger	15.50
<i>brioche bun, lettuce &amp; tomato, pickle, fries &amp; siracha ketchup add Scottish cheddar, Hebridean blue, Virginia smoked bacon, haggis, or jalapenos 1.50 each item</i>	
Daube of Scottish beef	22.50
<i>Mustard mash, roasted carrots and a red wine jus (ngci)</i>	
Catch of the day	22.50
<i>ask your server for details</i>	

## Sides

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
Seasonal 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 containing ingredients. Please advise staff of any allergies.  
Allergens sheet available

WHIGHAMS

