



## Seasonal Specials

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(Examples for illustration only)

Loch Gruinart Oysters <i>Shallots, Red wine vinegar, tabasco sauce</i>	3 ea.
Port Ellen Crab <i>Picked fresh crab meat, on toasted rye, pickled Cucumber, radish and avocado</i>	11
Smoked seafood platter <i>Home hot smoked salmon, mackerel, mussels Cold smoke salmon, Islay scallops, salmon roe taramasalata,</i>	20
Ardtalla Estates Venison <i>Parsley barley Young turnips and brambles, red wine sauce</i>	24
Gigha Halibut <i>Lentils, smoked mackerel, kale lemon butter sauce</i>	30
Port Askaig lobster <i>½ grilled lobster with garlic butter, tomato mixed salad, skinny fries</i>	28
Mussels (Pierhouse classic recipe) <i>Shetland mussels, smoked salmon, white wine, cream, and parsley served with fries</i>	15

Please inform your host if you are allergic to any food items when you order. We cannot guarantee the absence of allergens in our dishes due to being prepared in a kitchen that contains allergens

Chefs crumble of the day 7  
*Local heather infused custard*

Clottie dumpling 7  
*Clotted cream*  
*Add a wee dram* 5

## Every Sunday

Roast Highland beef (Chef's choice of cut) 15  
*Yorkshire pudding, roast potatoes,*  
*seasonal vegetables, gravy & horseradish*

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