

## THETE FISETVIARKMPT <br> nlawhavian



BREAD
PALMERSTON'S SOURDOUGH, EDINBURGH SALTED BUTTER £4

OYSTERS (LINDISFARNE)
6 ROCK OYSTERS, MIGNONETTE DRESSING £18
6 BATTERED OYSTERS \&
HORSERADISH MAYONNAISE $£ 20$

STARTERS
SMOKED HADDOCK CHOWDER,

SOURDOUGH BREAD £9
ATLANTIC PRAWN COCKTAIL, MARIE ROSE SAUCE $£ 14$ CRISPY SQUID,
VIETNAMESE DIPPING SAUCE $£ 14$

CEASAR SALAD, ANCHOVY MAYO, PARMESAN CROUTONS £9 WHIPPED GOATS CHEESE, PICKLED BEETROOT, HONEY MUSTARD DRESSING £12

## — MAINS

PETERHEAD MONKFISH CURRY £25
Aromatic Masala Sauce, Jeera Rice
ABERDEEN ANGUS CHEESEBURGER $£ 18$
Baby gem lettuce, beef tomato, house relish
STEAMED SHETLAND
MUSSELS MARINIERE £16
Cooked in a white wine, garlic \& parsley broth
SIX TARBET LANGOUSTINES £35
Grilled in garlic \& parsley butter
EAST COAST LOBSTER
(HALF/ WHOLE) £25/£48
Thermidor or Grilled in
garlic \& parsley butter
PAN FRIED SEA BASS $£ 22$
Butter bean, red pepper \& olive ragu
ORKNEY HALF SHELL SCALLOPS £28
Baked with spicy Brindisa chorizo
FISH \& SHELLFISH STEW $£ 28$ Monkfish, mussels, squid \&
Atlantic prawns, grilled sourdough
BUTTERNUT SQUASH GALETTE £16
Caramelised onion, aged parmesan

FROM THE FRYER

ALL SERVED WITH CHIPS

HADDOCK, BATTERED OR BREADED
STD £17 LRG £19
Served with mushy peas \& tartare sauce

BREADED WILD KING
PRAWNS SCAMPI £19

CRISPY BREADED BUTTERMILK CHICKEN £17
Served with lime \& chilli mayo

SOLE GOUJONS £19

BATTERED COD $£ 20$

BATTERED MONKFISH £22

## COLD SEAFOOD PLATTER

FOR $2-£ 120$

WHOLE LOBSTER, SCALLOPS, MUSSELS, COCKLES, CRAB CLAWS, OYSTERS, LANGOUSTINES, HOUSE DRESSING
SIDES
£5
TENDERSTEM BROCCOLI
BUTTERED NEW POTATOES
CHIPS
CURRIED CAULIFLOWER

|  | SAUCES |
| :---: | :---: |
|  | $£ 1.50$ |
| TARTAR |  |
| AIOLI | CURRY SAUCE |
| MAYO |  |
|  |  |
|  |  |
|  |  |

