



A La Carte Menu

Starters

Chef's Soup of the Day (V)	£4.95
<i>Seasonal soup served with fresh bread & butter</i>	
Pierhouse Cullen Skink	£5.95
<i>A thick leek, potato and smoked haddock soup served with fresh bread & butter</i>	
Pierhouse Mussels	£7.50
<i>Rope grown mussels from local waters, steamed in garlic, white wine, cream and smoked salmon served with fresh bread & butter</i>	
Langoustines	£12.50
<i>Local langoustines (250g) from Loch Linnhe in their shells served warm with garlic butter or chilled with garlic mayonnaise & lemon</i>	
West Coast King Scallops	£10.50
<i>Seared plump local king scallops served on a cauliflower purée with black pudding</i>	
Crab Cakes	£8.95
<i>Fan fried crab cakes served with a coriander & lime mayonnaise and salad garnish</i>	
Inverawe Smoked Salmon & Loch Etive Smoked Trout Pâté	£7.95
<i>Award winning Inverawe smoked salmon and Pierhouse hickory smoked Loch Etive trout pâté, with a horseradish & heather honey dressing served with Caraway oatcakes</i>	
Oysters Au Natural (6)	£9.95
<i>Loch Creran oysters served with a shallot & sherry vinaigrette</i>	
	<i>(1 oyster to try with lemon)</i> £1.95
Oysters Kilpatrick (6) from Loch Creran	£12.25
<i>Grilled with smoked bacon, Worcester Sauce and topped with mature Mull cheddar</i>	
Warm Goats Cheese Salad (V)	£6.95
<i>Grilled goats cheese & toasted fruit bannock with a rhubarb & apple compote and walnut brittle</i>	
Chicken liver Parfait	£6.95
<i>Rich, smooth chicken liver parfait served with marmalade chutney and brioche toast</i>	
<i>A complimentary basket of freshly baked bread will be served.</i>	
<i>⊗ Gluten-free bread is available on request.</i>	



Main Courses – Seafood

West Coast Seabass	£19.75
<i>Grilled fillet of west coast seabass with baby new potatoes, wilted spring greens served with a rosemary cream & white wine sauce and spring vegetable nage</i>	
Scottish Salmon	£17.95
<i>Roast fillet of Scottish salmon served with fondant potato, langoustine tails, rich lobster bisque and Julienne vegetables</i>	
Pierhouse Platter	£29.50
<i>Outstanding seafood from Loch Linnhe & Loch Creran, Mull & Inverawe. Langoustines, seared scallops, oyster, steamed Pierhouse mussels, smoked salmon, hot roast salmon served with garlic mayonnaise</i>	
Langoustine Platter	£29.50
<i>Local langoustines (600g) in their shells from Loch Linnhe. Served warm with garlic herb butter or chilled with garlic mayonnaise & lemon</i>	
Lobster	
<i>Local lobster (from 550g) from our Pierhouse creels served in three different ways:</i>	
- Chilled and served with potato salad, dressed seasonal leaves and garlic mayonnaise	Market price from £35.00
- Grilled with garlic & herb butter and served with hand cut chips & dressed seasonal leaves	Market price from £37.00
- Classic Thermidor sauce and served with hand cut chips & dressed seasonal leaves	Market price from £39.00
Grand Platter (for two)	£95.00
<i>A true celebration of the finest local seafood from the West Coast. Lobster from our Pierhouse creels, chilled langoustines from Loch Linnhe, seared West Coast scallops, Loch Creran oysters, steamed Pierhouse mussels, Inverawe smoked salmon, hot roast salmon and served with salad & a garlic mayonnaise</i>	

**Our dishes are served using the freshest local seafood
and are therefore subject to availability in adverse weather conditions.**



Main Courses - Meat & Game

Our prime Scottish beef is matured for 28 days.

Scottish Rib Eye Steak £24.95

10 oz rib eye steak served with hand cut chips, roasted tomato, grilled field mushroom and salad garnish

Surf & Turf £39.95

8 oz rib eye steak with grilled langoustines served with hand cut chips, roasted tomato, grilled field mushroom and salad garnish

Steak Sauces

Garlic & herb butter £1.50

Peppercorn £2.50

Port & wild mushroom £2.50

Loin of Venison £25.95

Seared loin of Highland estate venison served with dauphinoise potatoes, a savoy cabbage, vegetable & lentil parcel served with a rich port wine & woodland mushroom sauce

Main Courses – Vegetarian option (V)

Cheddar & mushroom risotto fritters £14.95

Mull cheddar and mushroom risotto fritters served with a sweet chilli polenta cake and a red pepper sauce

Side Orders

Chips £3.00

Mixed Salad £3.50

Seasonal Vegetables £3.00

Garlic Bread £2.75

Bread & Butter £2.00

⊗ **Gluten-free bread is available on request**

(Our first basket of bread is complimentary.)



Children's Menu

Fish & Chips <i>Fresh Haddock deep fried in batter served with chips</i>	£5.95
Sausage & Mash <i>Quality pork sausages served with mashed potato & seasonal vegetables</i>	£5.95
Cheesy Pasta <i>Fenne pasta in a creamy cheese sauce</i>	£4.50
Choice of Sandwiches <i>Cheese or Ham served on brown or white bread</i>	£2.95
Seasonal Vegetables	£1.50
Ice Cream <i>One scoop of Vanilla or Raspberry Ripple ice cream served with sprinkles</i>	£1.95

Please let us know if your child has any special dietary requirements



Desserts

Highland Cloutie dumpling	£5.95
<i>Chef's own special cloutie dumpling served with warm custard</i>	
Sticky Toffee Pudding	£5.95
<i>Served warm with butterscotch sauce and a scoop of Vanilla ice cream</i>	
Pierhouse Vanilla Crème Brûlée	£5.95
<i>A deliciously creamy chilled crème brûlée served with Viennese shortbread</i>	
Pierhouse Sorbet	£5.95
<i>Refreshing mix of mango and lemon sorbet served in a brandy basket</i>	
Dark Chocolate Torte  (gluten-free)	£6.95
<i>A rich chocolate torte served with chocolate sauce and a Pierhouse biscuit</i>	
Pierhouse Ice Cream	£5.95
<i>Two scoops of dairy ice cream served in a brandy snap basket</i>	
Cheese Platter	£8.95
<i>Morangie Brie, Dunsyre Blue & Mull Cheddar served with chutney, grapes, Pierhouse oatcakes & crackers</i>	
Dessert Wine	
<i>Errazuriz Late Harvest Sauvignon Blanc</i>	<i>Half bottle 37.5cl Chile £17.25</i>
	<i>By the glass (50ml) £3.75</i>
A Glass of Taylors LBV Port	<i>By the glass (50ml) £3.75</i>
A Selection of Fine Liqueurs from the bar	From £3.00
Gaelic Coffee	£5.95

Service charge is not included.

For groups of 10 people or over a 10% surcharge will be added to your bill.