



## À La Carte Menu

### Starters

<b>Chef's Soup of the Day (V)</b>	£4.95
<i>Seasonal soup served with fresh bread &amp; butter</i>	
<b>Pierhouse Cullen Skink</b>	£5.95
<i>A thick leek and peat smoked haddock soup served with fresh bread &amp; butter</i>	
<b>Pierhouse Mussels</b>	£6.95
<i>Rope grown mussels from local waters, steamed in garlic, white wine cream and Inverawe smoked salmon served with fresh bread &amp; butter</i>	
<b>West Coast Scallops</b>	£8.95
<i>Searched plump local scallops served with a cauliflower puree, beetroot crisps and bacon lardons</i>	
<b>Pierhouse Crab Cakes</b>	£6.95
<i>Locally caught crab. White &amp; brown crab meat bound with potato and herbs, in a crumb coating served with lime mayonnaise</i>	
<b>Inverawe Smoked Salmon</b>	£7.95
<i>Award winning, traditionally smoked Inverawe salmon, served with Arran oatcakes and a winter salad garnish</i>	
<b>Oysters Fresh from the clear waters of Loch Creran</b>	
<b>Oysters Au Natural</b>	(1 to try) £1.95
	(6 to enjoy) £8.95
<b>Rockefeller Oysters (6)</b>	£9.95
<i>Topped with fresh herbs, cheese, garlic &amp; breadcrumbs and gently grilled</i>	
<i>A complimentary basket of freshly baked bread will be served</i>	



## Main Courses – Seafood

### Lobster Market price from £32.00

*Local lobster (approx 500 g) from one of our Pierhouse creels, served warm with either a Thermidor sauce or garlic butter, or served chilled with lime mayonnaise. New potatoes & seasonal vegetables accompany this dish*

### Grand Platter (for two) £69.95

*A true celebration of our freshest local seafood from the West Coast. Lobster from one of our Pierhouse creels, chilled Langoustines from Loch Linnhe, seared West Coast scallops, Loch Creran oysters & steamed mussels, Inverawe smoked salmon, poached salmon and crab cake served with seafood dips*

### Pierhouse Platter £24.95

*Outstanding seafood from Loch Linnhe & Loch Creran, Mull & Inverawe. Langoustines, seared scallop, oyster, crab cake, steamed mussels, fresh & smoked salmon served with dips*

### Langoustine Platter £22.95

*Local langoustines in their shells from Loch Linnhe or Loch Etive. This dish can be served warm with garlic butter or chilled with lemon & seafood dips*

### Sea Bass £18.95

*Grilled fillet of Sea Bass served with braised leeks, seasonal vegetables & turned parsley potatoes with a mussel shallot & chive cream*

### Scottish Salmon £17.95

*Baked fillet of Salmon rolled in pin head oat meal served with fondant potato, winter greens and a tomato nage*

**Our dishes are served using the freshest & finest 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.  
All our steaks are served with hand cut chips, balsamic roasted glazed  
cherry tomatoes and a grilled field mushroom*

**Scottish Rib Eye Steak** £19.95  
*10 oz rib eye steak*

**Surf & Turf** £32.50  
*10 oz rib eye steak with grilled langoustines*

**Steak Sauces** £2.50  
*Peppercorn, Blue Cheese or a classic Béarnaise*

**Venison** £18.95  
*Pan seared loin of Kingairloch venison served with gratin dauphinoise, tempura kale,  
a port & gooseberry reduction and seasonal vegetables*

## Main Courses - Vegetarian options (V)

**Roast Pumpkin Risotto (V)** £15.95  
*Creamy pumpkin & pine nut kernel risotto served with parmesan shavings  
and salad garnish. More vegetarian options are available on request*

## Side Orders

*Chips* £2.50

*Mixed Salad* £2.75

*Seasonal Vegetables* £3.00

*Bread & Butter* £1.50

*(Our first basket of bread is complimentary)*



## Children's Menu

All dishes

£5.95

### Sausage & Mash

*Quality beef sausages served with mashed potato and gravy*

### Fish & Chips

*Fresh Haddock deep fried in batter served with fries*

### Grilled Chicken

*Grilled chicken breast with mashed potato and seasonal vegetables & gravy*

### Mussels

*Steamed local mussels served with fresh bread & butter*

### Choice of Sandwiches

*Cheese, Bacon & Brie, Prawns & Mayonnaise*

£3.50

### Seasonal Vegetables

£1.50

### Ice Cream

*One scoop of Vanilla or Raspberry Ripple ice cream served with sprinkles & a wafer*

£1.50

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



## Desserts

<b>Sticky Toffee Pudding</b>	<b>£5.95</b>
<i>Served hot with butter scotch sauce and a scoop of Vanilla ice cream</i>	
<b>Decadent Chocolate Truffle Torte</b>	<b>£5.95</b>
<i>Rich Belgian chocolate dessert infused with rum and served with Chantilly cream</i>	
<b>Tart Au Citron</b>	<b>£5.95</b>
<i>Served with a red berry coulis and crème fraîche</i>	
<b>Pierhouse Ice Creams and Sorbets</b>	<b>£4.95</b>
<i>A choice of Chef's ice creams and sorbets served in a brandy snap basket.</i>	
<b>Cheese Platter</b>	<b>£9.95</b>
<i>Three delicious Scottish cheeses served with plum &amp; fig chutney, grapes, apple, celery &amp; fine oat biscuits - Morangie Brie, Dunsyre Blue &amp; Arran Cheddar</i>	
<b>Dessert Wine</b>	
<i>Errazuriz Late Harvest Sauvignon Blanc half bottle 37.5ml</i>	<i>Chile £15.95</i>
	<i>By the glass (50ml) £3.00</i>
<b>A Glass of Taylors LBV Port</b>	<b>£3.00</b>
<b>A Selection of Fine Liqueurs from the bar</b>	<i>From £2.50</i>
<b>Gaelic Coffee</b>	<b>£5.95</b>

*Service charge is not included*

### **Residents Dinner, Bed & Breakfast Inclusive Rate**

Residents on our dinner, bed & breakfast inclusive rate are entitled to a £30.00 allocation from the à la carte menu with a complimentary cafetière of coffee or a pot of tea.