

Menu

There is no set pattern of starters or main courses to be followed on this menu. You are welcome to select any dish, or number of dishes, in any order. All dishes are prepared individually

Loch Fyne house specialities

Oysters on ice	One £1.25	Six £6.95	Twelve £12.45
Oysters with garlic breadcrumbs	One £1.25	Six £6.95	Twelve £12.45
Oysters with chilli and coriander	One £1.25	Six £6.95	Twelve £12.45

Our oysters are grown in the clean fertile waters of Loch Fyne. The tidal waters mix with fresh water from the hills to create the optimum conditions for plump, succulent oysters.

Hot and cold shellfish platter with whole crab £29.95

Hot and cold shellfish platter with whole lobster £39.95

Our platters consist of the best shellfish on offer: delicious crab or lobster, shell-on langoustines, oysters, mussels, luscious queen scallops, Atlantic prawns, tiny brown shrimps, crevettes, squid, cockles and clams. As seasonality affects availability of certain items, please ask us the content of today's platters.

Moules Marinières	Starter £4.95	Main £8.95
Mussels steamed with chilli and coriander	Starter £4.95	Main £8.95

Our mussels are grown on ropes suspended in the loch and benefit from having both a fresh and a tidal water environment. As they are not in contact with the loch bed, our mussels are grit-free and safe from other mussel-loving inhabitants of the loch!

Classic smoked organic salmon	Starter £6.95	
<i>Bradán Orach</i> (traditional strongly smoked salmon)	Starter £6.95	
Gravadlax with dill sauce	Starter £6.95	
<i>Kinglas</i> fillet of smoked organic salmon, sashimi style, with wasabi and soy sauce	Starter £7.95	
<i>Bradán Rost</i> (kiln-roasted salmon), served cold with horseradish sauce	Starter £6.95	
<i>Loch Fyne Ashet – Bradán Rost, Bradán Orach</i> , smoked salmon and gravadlax	Starter £8.95	Main £14.95

Our salmon comes from Clare Island or Loch Duart (The Sustainable Salmon Company), the only salmon farm in the UK holding the RSPCA Freedom Food accreditation. Their exemplary standards of husbandry preclude the use of anti-foulants and antibiotics and one out of three enclosures are left fallow each year in order to regenerate, making this the closest thing to wild salmon we have found. Our award-winning hand-smoked salmon is kiln-roasted over whisky cask shavings.



Much of our seafood, which many consider the finest in the world, is supplied by Loch Fyne Oysters Ltd situated at the head of the longest sea loch in Scotland. We are committed to supporting and protecting the loch, its ecology and communities. Using data from The Marine Conservation Society, we do not sell the top twenty most endangered species of fish and we subscribe to the principle of sustainability. Uniquely, Loch Fyne Restaurants participate in a traceability programme called C-Trace which provides the highest quality catch data thus helping in our quest to preserve fish stock levels. We do not use genetically modified products.

All of our seafood dishes are cooked to order using the freshest ingredients, simply and with style.

Starters and light dishes

A pair of <i>Loch Fyne</i> kippers	£5.95
Creel caught langoustine salad with Marie Rose sauce	£6.95
Smoked haddock chowder	£4.95
Lobster bisque, garlic and herb rouille	£6.95
Peppered mackerel pâté with oatcakes	£4.95
Herring fillets in four marinades	£4.95
Salad of smoked Islay beef with pancetta, rocket and parmesan	£5.95

Main courses – seafood

Traditional fish pie	£8.95
<i>Bradán Rost</i> (kiln-roasted salmon), char-grilled with whisky and wild mushroom sauce	£9.95
Poached smoked haddock, creamed spinach, peas and coarse grain mustard	£8.95
<i>Loch Fyne</i> bouillabaisse	£14.95
Pan-fried dived king scallops with shellfish sauce	£11.95
Seared Loch Duart salmon with mild chilli and sesame	£9.95
Char-grilled tuna with oriental noodles	£10.95
Fillet of wild dorade, seared king scallops with braised fennel	£12.95
Wild Atlantic king prawns with Provençale sauce	£11.95
Roast fillet of Shetland cod with braised cabbage and pancetta	£12.95
Pan fried fillet of bass, new potato, artichoke and olive garnish	£13.95
Grey mullet with roasted parsnips and baby spinach	£11.95
Whole lobster served hot with garlic butter, or cold with truffle mayonnaise	£24.95

Direct from our shores and smokehouse

Main courses – meat and vegetarian

<i>Glen Fyne</i> West Highland prime 8oz sirloin steak, dry-aged for 42 days	£16.95
Pork and herb sausages, mash and red onion marmalade	£8.95
Wild mushroom and red pepper tart*	£7.95
Tagliatelle with Cashel Blue cheese and toasted pine nuts*	£7.95

Side orders

Seasonal vegetables	£1.95
Potatoes – new, mashed or chipped	£1.95
Green salad of rocket, endive and baby spinach	£2.50
Mixed salad with walnut dressing	£2.50
Tomato and mozzarella salad	£2.50

Cheese and desserts

Selection of Scottish and Irish cheese with oatcakes	£4.95
Selection of ice-cream and sorbets	£2.95
Selection of home-made desserts	£3.95

Tea and Fairtrade coffee

Cappuccino		£1.90
Espresso	Single £1.60	Double £2.40
Cafetière	Small £1.90	Large £3.80
Tea (please ask for selection)		£1.60
Hot chocolate		£1.60

Please note

Some of our products contain nuts or nut derivatives.

*Suitable for vegetarians.

All italicised names are trademarks registered to Loch Fyne Oysters Limited.

Service charge

For parties of six or more, a 10% discretionary service charge will be added to your bill.



LOCH FYNE RESTAURANT

Wine List

At Loch Fyne we personally source and buy most of our wines direct from the wine growers and producers. When selecting our wines we have several criteria in mind. They must complement our extensive menu, from our oysters and smoked salmon to our superb selection of meats. The wines have to be well made, reflecting the style and quality of the producer and they should, whenever possible, come from individual growers committed to quality, not quantity production.

Many of our producers are eco-friendly or organic in their grape growing and vinification techniques, from our Marsanne in the Hérault to our Loire Valley Muscadet.

	Glass	1/2 Bottle	Bottle		Glass	1/2 Bottle	Bottle
Champagne				Red Wines			
Bollinger Special Cuvée N.V. The Pinot Noir and Chardonnay grapes come exclusively from Grand and Premier Crus making this a truly great champagne.			£46.95	Bouey, Merlot/Cabernet House Red – 2002/3 A fruity, full flavoured, elegant & soft wine from South West France.	£3.00		£10.95
Boizel Brut Rosé N.V. A pale salmon pink with a delicate aroma of red fruit with a full and long finish produced by this long established family in Epernay.			£34.95	Château St. Florin, Bordeaux – 2002/3 An easy to drink wine from Entre-Deux-Mers. Sweet peppers and plums with a soft palate.	£3.50	£7.95	£13.95
House Champagne				Château Mayne Guyon, Côtes de Blaye – 2000 An outstanding property acquired by three friends in 1995 and winning awards ever since. A powerful nose of red fruits and oak yet soft in the mouth with light tannins.			£17.95
Joseph Perrier Cuvée Royale Brut N.V. Joseph Perrier have been making Champagne since 1825. Aged for a minimum of three years to produce a soft, delicate flavour with an elegant, golden colour.	£5.00	£15.95	£29.95	Brouilly, Domaine Comte de Monspey – 2001/2 A full bodied, beautifully made wine from the Gibert family property, where wine has been made since the 17th century.			£20.95
White Wines				Crozes Hermitage, Domaine de la Beaume – 2002/3 A family estate owned by Francois Tardy, located next to the hill of Hermitage. Deep ruby colour, red and black fruits, spices and mocha. Round and full bodied.			£21.95
Bouey, Colombard Sauvignon House White – 2002/3 Especially bottled for Loch Fyne Restaurants near Bordeaux. This fresh wine has a fruity palate with a light citrus finish.	£3.00	£6.50	£10.95	Tour des Termes, St. Estèphe Cru Bourgeois – 1998 From a 15 hectare Château in the Médoc this superb wine is aged for 15 months in oak to produce a full bodied wine with a nose of grilled wood and vanilla.			£34.95
Entre-Deux-Mers, Château Grand Jean – 2002/3 From the heart of the region this small estate produces an excellent, easy to drink wine which is both fruity and fresh.			£12.95	Rioja Crianza, Bodegas Azabache, Spain – 1999/00 Made by the Aldeanueva winery in La Rioja Baja in Northern Spain. This excellent Rioja is aged in American oak to render a well-balanced wine with intense fruits with a hint of vanilla.			£16.95
Gros Plant du Nantais – 2002/3 This typical Gros Plant has been bottled for Loch Fyne since 1989. A dry, sharp wine which is the perfect accompaniment to all our oyster and shellfish dishes.	£3.50	£7.95	£13.95	Zinfandel Cinsault, Fairview, South Africa – 2001/2 Produced by the award winning Fairview winery in Stellenbosch. This rounded wine has a big flavour of soft, berryed fruit with underlying earthy tannins to give the wine complexity and interest.			£17.95
Muscadet, “Tiré sur Lie” Domaine des Dorices – 2002/3 Fresh nose packed with ripe white fruit. A dry, crisp wine with citrus flavours and a pale golden colour.			£8.95	£14.95	Dessert Wine		
Marsanne, Domaine de Petit Roubie – 2002/3 A 100% organically made wine. A pale, straw yellow colour with a tint of green. A rich nose with complex aromas and a full flavour.			£15.95	Clos Jean, Loupiac – 1999 Loupiac is an ancient wine making region, not as well known as Sauternes which is just across the river. A beautiful golden colour with a nose of lemon, honey, anise and vanilla.	50ml £2.40	£14.95	£28.95
Viognier, “Les Salices” Vin de Pays d’Oc – 2002/3 Fresh, young and bursting with flavours of ripe citrus fruits with a dry finish. Made by the expert wine maker, Jacques Lurton, near the town of Carcassonne in the Languedoc region of France.			£15.95	Apéritifs			
Château Molhiere “Terroir des Ducs”, Sauvignon – 2002/3 Intense, powerful, fruity nose with tones of wood. Fresh and well structured.			£16.95	Sherry – Manzanilla Alegria Cinzano Campari Whisky Special Whisky – Springbank, Glenmorangie, Macallan, Poit Dubh Gin Rum Vodka	50ml £1.95	£7.50	£1.80 £1.80 £1.80 from £2.20 £1.80 £1.80 £1.80
Pinot Blanc, Trimbach – 2002/3 Trimbach have been making wine in Alsace for twelve generations. A soft perfumed wine which is both crisp and zesty.			£20.95	Digestifs			
Sancerre, Domaine Hubert Brochard – 2002/3 The Brochard family have been making wine in Sancerre since the 16th century. The classic mellow, herbaceous expression of sauvignon is evident in this wine along with a well-balanced acidity.			£23.95	Graham Late Bottled Vintage Port – 1996/97 Cognac – Pierre Seguinot “La Nerolle” Drambuie Amaretto Baileys Calvados Archers Cointreau			50ml £2.95 £2.95 £2.20 £2.20 £2.20 £2.20 £2.20 £2.20
Chablis – 2003 A superb example of this most classic of French white wines. Crisp and fresh, this great wine is from an excellent year.			£24.95	Beer, Stout, Cider			
Meursault, “Clos du Corbins” Domaine Bitouzet Prieur – 2001/2 A bright gold colour from 100% chardonnay grapes. Green apple with fresh white fruit aromas, a round, full wine that is fresh and well balanced.			£38.95	Please ask your waiter/waitress			
Carmen Chardonnay, Chile – 2002/3 From the Maipo Valley and the oldest wine house in Chile. This is a crisp, lively wine with apricot fruit and hints of oak. Tradition blended with modern quality.			£14.95	Soft drinks			
Stonegate Chardonnay, Australia – 2002/3 An unoaked style wine with hints of peaches and apricot. This refreshing wine is best with lightly flavoured dishes.			£17.95				£1.10
Hunter’s Sauvignon Blanc, New Zealand – 2002/3 Full of soft gooseberry and asparagus fruit held up with fresh acidity from this award winning winery in Marlborough.			£21.95	Highland Spring – still or sparkling Fruit juice Mixers			1 Litre £2.95 £1.30 £1.10
Albariño, Condes de Albarei, Spain – 2002/3 From the Rias Baixas appellation of Galicia on Spain’s Atlantic coast. This dry, fresh and floral wine is perfect with char-grilled menu items as well as our Loch Fyne Bouillabaisse.			£21.95				
Rosé Wine				Whisky, gin, rum and vodka are served in 25ml measures or multiples thereof. Alcohol content between 38% and 45% by volume.			
Château Maison Noble, Bordeaux – 2003 While the château dates from the Middle Ages, the vineyards have been completely renovated to produce an outstanding wine. A deep rose colour with a refreshing yet well balanced palate.			£16.95	All wine glass sizes 175ml unless otherwise stated. Half bottle size 375ml. Full bottle size 750ml.			

LOCH FYNE TRADE PRICE LIST

LOCH FYNE® ORGANIC SMOKED SALMON <i>- salmon sourced from Clare Island.</i>		Pack Size	Price kg/each
SSOGUSF	Un sliced Side Semi Trimmed	1-1.5kg	
LOCH FYNE® TRADITIONAL SMOKED SALMON – BRADAN ORACH® <i>- smoked for a minimum of 24 hours. Freedom Food accredited.</i>			
BOUSF	Un sliced Side Semi Trimmed	1-1.5kg	
BODSF	Sliced Side Fully Trimmed D Cut	1-1.5kg	
BODS100	D Cut Pack (min. 5 packs)	100gm	
BODS200	D Cut Pack (min. 5 packs)	200gm	
BODS500	D Cut Pack Interleaved	500gm	
LOCH FYNE® CLASSIC SMOKED SALMON <i>- mild smoked. Smoked for minimum of 12 hours.</i>			
SSUSF	Un sliced Side Semi Trimmed	1-1.5kg	
SSUFF	Un sliced Side Fully Trimmed	1-1.5kg	
SSDSF	Sliced Side Fully Trimmed D Cut	1-1.5kg	
SSLSF	Long Sliced Side Fully Trimmed	1-1.5kg	
SSLNBMF	Long Sliced Pack	1-1.5kg	
SSLS100	Long Sliced Pack (min. 5 packs)	100gm	
SSLS200	Long Sliced Pack (min. 5 packs)	200gm	
SSLS500	Long Sliced Pack Interleaved	500gm	
SSTR250P	Prime Trimmings (90% red meat)	250gm	
KINGLAS® FILLET - prime fillet from crown of classic smoked salmon.			
SSKF500	Kinglas Fillet	min. 500gm	
BRADAN ROST® <i>- kiln roasted smoked salmon. Cold smoked for min. of 12 hours. Kiln roasted for 4 hours.</i>			
BRUSF	Un sliced Side Semi Trimmed	1-1.5kg	
BRUFF	Un sliced Side Fully Trimmed	1-1.5kg	
BRFPF	Preportioned Side (45-55gm portions)	1-1.5kg	
BRST500	Sliced Pack	500gm	
BRST200	Sliced Pack (min. 5 pack)	200gm	
BRTR250	Prime Trimmings (min. 5 pack)	250gm	
BRADAN ROST® PÂTÉ - made from kiln roasted salmon and cream cheese.			
PABR1000	Tub	1kg	
PABR225	Tub (available from Easter 2004)	225gm	
LOCH FYNE® GRAVADLAX - marinated salmon with dill.			
GXUFF	Un sliced Side Fully Trimmed	1-1.5kg	
GXHSF	Sliced Side	1-1.5kg	
GXHS100	D Cut Pack	100gm	
GXHS200	D Cut Pack	200gm	
FRESH FISH - the following and other species are available on our weekly price list*			
Fresh Salmon from Loch Duart – Freedom Food Accredited			
FFSASL	Whole Salmon 3-4kg (case of 2)	2	
FFSALC6	Whole Salmon 3-4kg (case of 6)	6	
FFSAFF	Salmon Fillets 1-1.5kg (min. 4)	2	
FFHTJ	Halibut (whole and gutted)	1 - 4kg	
FFSTF	Shetland Sea Trout (whole and gutted)	approx. 1kg	
MARINADES			
MFHETR280	Traditional Herring (min. 6 tubs)	280gm	
MFHETR1000	Traditional Herring	2 X 1KG	
MFHESH280	Sherry Herring (min. 6 tubs)	280gm	
MFHESH1000	Sherry Herring	2 x 1kg	
MFHESW280	Sweet Tomato (min. 6 tubs)	280gm	
MFHESW1000	Sweet Tomato	2 x 1kg	
MFHERP280	Rollmop (min. 6 tubs)	280gm	
MFHERP1000	Rollmop	2 x 1kg	
MFPR180	Atlantic Prawns in Sweet Chilli Dressing (min. 6 tubs)	180gm	
MFJU180	Juniper Salmon (min. 6 tubs)	180gm	

SMOKED AND CURED FISH AND SHELLFISH		Pack Size	Price kg/each
SFMU200	Smoked Mussels Gold Winner – Great Taste Award	200gm	
SFMU1000	Smoked Mussels Gold Winner – Great Taste Award	1kg	
SFTRW400	Smoked Trout (whole)	2 fish	
SFHAV450	Smoked Haddock 2 fillets vacuum packed	approx. 600gm	
SFHA3180	Smoked Haddock ½ stone box (approx. 10 fillets)	3.18kg	
SFKIV300	Kippers vacuum pack pairs	300gm	
SFKIW3180	Kippers loose packed ½ stone box (approx. 10 pairs)	3.18kg	
SFMA3180	Smoked Mackerel (plain) frozen	3.18kg	
SFMAP3180	Smoked Mackerel (peppered) frozen	3.18kg	
ALL PRICES MARKED POA ARE AVAILABLE ON OUR WEEKLY PRODUCT/PRICE LIST*			
LOCH FYNE® OYSTERS, MUSSELS & OTHER SHELLFISH			
OYR2P12	Oyster No. 2 size 90/105gm - one dozen in wooden pannier	1	
OYR3N24	Oyster No. 3 size 75/90gm - net bag of 24	24	
OYR3N48	Oyster No. 3 size 75/90gm - net bag of 48	48	
OYR2N24	Oyster No. 2 size 90/105gm - net bag of 24	24	
OYR2N48	Oyster No. 2 size 90/105gm - net bag of 48	48	
OYR1N24	Oyster No. 1 size 105/120gm - net bag of 24	24	
OYR1N48	Oyster No. 1 size 105/120gm - net bag of 48	48	
OYRON24	Angel Oysters extra large 120gm+ - net bag of 24	24	
MU5000	Fresh Mussels rope grown 45mm+ sold in 5kg net bags	5kg	
CLS1000	Clams	2kg	
CLW1000	Winkles	2kg	
CLRF1000	Razor Fish	2kg	
SCALLOPS			
SCQU2000	Queen Scallops cleaned in ½ shell frozen	2kg	
SCLIMD	King Scallops live in shell 105-120mm - sold in net bags of 24	24	
SCKM1000	King Scallop Meat unsoaked fresh	1kg	
LANGOUSTINES			
LGLISM4000	Langoustine - live small/medium 23/35 per kg	4kg	
LGLIMD4000	Langoustine - live medium 16/23/per kg	4kg	
LGLILG4000	Langoustine - live large 10/15 per kg	4kg	
LGFSM1500	Frozen - small/medium 23/35 per kg	1.5kg	
LGFM1500	Frozen - medium 16/23 per kg	1.5kg	
LGFLG1500	Frozen - large 10/15 per kg	1.5kg	
LGMF1000	Langoustine meat - frozen	5kg	
LGHT1000	Langoustine head and claws - frozen	10kg	
GLEN FYNE® MEAT - prime quality beef from herds born and bred in the West Highlands <i>Please see our weekly price list* - other specifications available on request</i>			
Beef - matured for 21 days. MBG = Meat Buyers Guide Ref.			
BFFIG2000	Whole Fillet - (ex chain) MBG No. 1168	approx. 2kg	
BFSIG5000	Striploin - MBG No. 1158	approx. 5kg	
BFRRG2500	Rib Eye Roll - MBG No. 133	approx. 2.5kg	
BFFIG400	Fillet Steaks - MBG No. 1778	2 x 200gm	
BFSIG480	Sirloin Steaks - MBG No. 1758	2 x 240gm	
BFRIG440	Rib Eye Steaks - MBG No. 180	2 x 220gm	
BFRPG480	Rump Steaks - MBG No. 172	2 x 240gm	
Beef - dry aged for 42 days. Award winner 'Ideas to Dine For' - selected by Rick Stein 2004			
BFSIGD480	Sirloin Steaks - MBG No. 1758	2 x 240gm	
BFRPGD480	Rump Steaks - MBG No. 172	2 x 240gm	
Lamb - West Highland Blackface Cross			
LBLOG360	Lamb Loin	2 x 180gm	
LBLGG200	Leg of Lamb - MBG No. 2051	approx. 2kg	
Venison - from the wild deer herds of Argyll			
VECASS	Venison Casserole Pack	500gm	
VEST400	Venison Haunch Steaks	2 x 200gm	
VEFS400	Venison Fillet Steaks	2 x 200gm	
VESI1000	Venison Striploin	approx. 1kg	
UTENSILS			
OTMP	Moule Pots	1	
OTCH	Clic Huitres Oyster Opener	1	

*our weekly trading prices are sent by email or fax
Minimum order: £50.00. Delivery by Courier £6.50. Free Delivery on orders over £100.00