



**Halibut/Fletan/  
Fletan/Ippoglosso/  
Heilbutt/  
大比目鱼**



**Turbot/Rodaballo/  
Rombo  
Chiodato/Steinbutt/  
多宝鱼**



**Monkfish/Lotte/  
Rape/Coda di Rospo/  
Seeteufel/  
安康鱼**



**Brill/Barbue/  
Barbada/Rombo Liscio/  
Glattbutt/  
菱平鱼**



**Dover Sole/Sole/  
Lenguado/Sogliola/  
Seezunge/多佛尔鲽鱼**



**Haddock/Aiglefin/  
Eglefino/Eglefino/  
Schellfisch/黑线鳕**



**Seabass/Bar/Lubina/  
Spigola/Wolfsbarsch/  
海鲈鱼**



**Sea Bream/Dorade/  
Dorada/Orata/  
Goldbrasse/加吉鱼**



**Mussel/Moule/Mejil-  
lon/Mitili/Meismus-  
chel/  
贻贝**



**Oyster/Huitre/Ostra/  
Ostrica/Auster/牡蛎**



**Scallop/Coquille  
Saint- Jaques/Viera/  
Copsanta/  
Jakobsmuschel/扇贝**



**Langoustine/Norway  
Lobster/Langoustine/  
Cigala/Scampo/  
Kaisergranat/  
海螯虾 (=挪威龙虾)**



**Lobster/Homard/  
Bogavante/Astice/  
Hummer/龙虾**



**Brown Crab/  
Tourteau/Buey de  
Mar/Ganchio di Mare/  
Taschenkrebs/  
法国面包蟹**



**Squid/Calmar/  
Calamar/Calamaro/  
Kalmar/鱿鱼**

N.B. 10% service charge will be added for parties of 6 or more.  
Please inform a member of staff if you have any food allergies or intolerances.



In the cool clear waters of the Lynn of Lorne and its surrounding sea lochs, the finest shellfish in the world thrives. EE-USK has access to this fantastic produce. Our shellfish is exclusively local. Below we list the names of our fishermen and the area they fish.

**Oysters** are grown from seed by [Caledonian Oysters](#) on the shores of Loch Creran. Their Pacific oysters are graded according to weight. Ours are 75g minimum and at least 3 years old. They have a passion for their livestock and are rightly proud of their product.

**Langoustines** are caught by our master mariner [David Fraser AKA Toastie](#) from the waters and sea lochs surrounding Oban and the nearby islands. Thankfully, he works seven days a week in the summer, sometimes in dreadful weather.

**Crabs & Lobsters** are harvested around the rocky coastline of the island of Luing by [Neil MacQueen and his family](#) on a daily basis. Neil selects his finest examples for us and delivers them live to our kitchen.

Our native **Blue Mussels** are farmed in the beautiful waters of Loch Leven by [James MacLean](#). James has been supplying mussels to EE-USK for over 20 years.

**Scallops** are supplied by a variety of merchants who source their produce from the waters around the West Coast of Scotland.

**White fish** halibut, lemon sole, haddock, monkfish, hake and seabass are sourced through various agents who are as passionate as we are about provenance and quality.

Our award winning **Smoked Salmon** and **Smoked Trout** is supplied by the renowned [Inverawe Smokery](#). As a family, they have been smoking salmon for over 40 years.

Our **Scotch Beef** is supplied by [Jacksons](#), our local butcher. The Jackson family have been supplying Oban for over 85 years. Ali has been buying his beef exclusively from Whitehouse farm, Stirling, for over 20 years. We are sure they have passed the test of time.

**Hot Smoked Salmon** is supplied by the [Argyll Smokery](#). They have won numerous awards for their produce including the prestigious and coveted Great Taste gold award.



## Champagne Cocktails Great with Fish!

<b>Kir Royal</b> <i>Glass of Champagne with a dash of Cassis liqueur.</i>	<b>£10.50</b>
<b>Fraise or Framboise Royal</b> <i>Glass of Champagne with a dash of strawberry or raspberry liqueur.</i>	<b>£10.50</b>
<b>Lady Macbeth</b> <i>Champagne with a splash of port and a twist of lemon.</i>	<b>£10.95</b>
<b>Paradise Found</b> <i>Champagne with a dash of cherry brandy and a maraschino cherry.</i>	<b>£11.25</b>
<b>Moonlight</b> <i>Champagne with pineapple juice, a splash of vodka and a melon ball.</i>	<b>£11.25</b>
<b>Classic Champagne Cocktail</b> <i>Champagne with a dash of Cognac, Angostura bitters and a sugar cube.</i>	<b>£11.50</b>

## Pepper Mills

**Please do not remove our wee red pepper mills from your table. They are available to purchase as a gift or souvenir, printed with the Ee-usk logo for £24.95. Please ask your server to assist.**



## Spirits

25ML

Gordons 37.5%	£2.90
Edinburgh Raspberry Gin 40%	£4.00
The Botanist 46%	£4.30
Hendricks Gin 41.4%	£4.50
Iona Gin 40%	£4.95
Smirnoff Vodka 37.5%	£2.90
Ketel One Vodka 40%	£3.90
Bacardi Blanca Rum 37.5%	£2.90
Captain Morgan's Spiced Rum 37.5%	£2.90
Bushmills 40%	£3.25
Jack Daniels 40%	£3.60

## Mixers & Soft Drinks

Coca-Cola, Diet Coke, Coke Zero and Irn Bru	£2.90
Fever Tree <i>Indian tonic, Refreshing light tonic, Elderflower tonic, Lemonade, Ginger ale, Soda water</i>	£2.60
Appletiser	£3.10
Ginger Beer	£1.95
San Pellegrino <i>Orange or Lemon</i>	£2.50
Still/Sparkling Mineral water 750ml	£3.95
Belvoir Sparkling <i>Elderflower Presse or Raspberry Lemonade</i>	£3.50
Fruit Juice <i>Orange, Apple, Cranberry, Pineapple, Tomato</i>	£1.95

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## By the Glass

### Sparkling & Champagne

125ML

#### 1. Prosecco Spumante Brut

£5.75

*La Cavea, Veneto, Italy*

#### 2. Blanc de Blancs

£8.95

*Raventós i Blanc, Catalunya, Spain*

#### 3. Classic Cuvée Brut

£12.50

*Rathfinny Wine Estate, Southern England*

#### 4. Brut Réserve

£14.95

*Charles Heidsieck, Champagne, France*

#### Perfect match with oysters

Gold Medal Winner at: Sommelier Wine Awards/International Wine Challenge  
Trophy Winner at: Decanter World Wine Awards



### White Wine

125ML

175ML

#### 5. Organic Macabeo

£4.25

£5.75

*Familia Castaño, Murcia, Spain*

#### 6. Catarratto

£4.45

£5.95

*Casa Mia, Sicily, Italy*

#### 7. Chardonnay

£4.75

£6.25

*Sanama Reserva, Cachapoal Andes, Chile*

#### 8. Western Cape Fairtrade Chenin Blanc

£4.95

£6.75

*Liberty Fairtrade, Western Cape, South Africa*

#### 12. Piquepoul IGP

£5.45

£6.95

*Les Caves de Richemer, Languedoc, France*

#### 13. Pinot Grigio

£5.55

£7.25

*Ponte del Diavolo, Friuli-Venezia Giulia, Italy*

#### 17. Muscadet Sèvre et Maine Sur Lie

£6.25

£8.25

*Château du Coing de St. Fiacre,*

*Loire, France*

#### Classic match with the mussels.



#### 19. Marlborough Sauvignon Blanc

£6.95

£9.75

*Tinpot Hut, Marlborough, New Zealand*

#### 21. Txakoli

£7.25

£9.95

*Bodega Agerre, Basque Country, Spain*

#### Perfect match with the taster platter.



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## By the Glass

	125ML	175ML
<b>White Wine</b>		
<b>23. Pinot Gris Réserve</b>	£8.25	£10.45
<i>Cave de Hunawihhr, Alsace, France</i>		
<b>Try with the Thai fishcakes.</b>		
		
<b>24. `Silandeiro` Sobre Lías</b>	£9.25	£11.95
<b>Rías Baixas Albariño</b>		
<i>Bodegas Gallegas, Galicia, Spain</i>		
<b>Classic match with the EE-USK fish selection.</b>		
		
<b>26. Sancerre</b>	£9.75	£12.25
<i>Domaine des Brosses Loire, France</i>		
<i>Lovely flinty character on the nose that gives way to a fresh note of wild mountain flowers.</i>		
<b>27. Chablis</b>	£9.95	£12.75
<i>Domaine Corinne Perchaud, Burgundy, France</i>		
<i>Well balanced with fruity aromas and minerality.</i>		
<b>Rose</b>	125ML	175ML
<b>32. Organic Rosado</b>	£4.25	£5.75
<i>Familia Castaño, Murcia, Spain</i>		
<b>33. `Villa Estérelle` Côtes de Provence</b>	£6.95	£9.75
<i>Château du Rouët, Provence, France</i>		
<b>Red Wine</b>	125ML	175ML
<b>34. Organic Monastrell</b>	£4.25	£5.75
<i>Familia Castaño, Murcia, Spain</i>		
<b>35. Merlot</b>	£4.75	£6.25
<i>Sanama Reserva, Cachapoal Andes, Chile</i>		
<b>36. Mendoza Malbec</b>	£5.45	£6.95
<i>Kaiken Clásico, Mendoza, Argentina</i>		
<b>37. Rioja Negra</b>	£6.25	£8.25
<i>Izadi Larrosa, Rioja, Spain</i>		
<b>Goes best with the sirloin steak.</b>		
		
<b>38. `Jester` McLaren Vale Cabernet Sauvignon</b>	£9.25	£11.95
<i>Mitolo, South Australia</i>		
<b>39. Pinot Noir</b>	£13.25	£16.95
<i>Bodega Garzón Single Vineyard, Maldonado, Uruguay</i>		

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## To Start

<b>Local Mussels</b>	<b>£11.95</b>
<i>In white wine, cream, shallots and garlic butter with crusty bread.</i>	
<b>Bigger bowl to share</b>	<b>£15.95</b>
<b>Taster Platter (for two)</b>	<b>£22.50</b>
<i>Two salmon and prawn parcels, two Thai fishcakes, a pile of local mussels.</i>	
<b>Loch Creran Oysters (fresh every day)</b>	<b>£2.95 each</b>
<b>1/2 Dozen</b>	<b>£15.95</b>
<b>Dozen</b>	<b>£28.95</b>
<b>Scallops</b>	<b>£12.95</b>
<i>Seared local scallops with mornay sauce.</i>	
<b>Scallops and Chorizo</b>	<b>£13.95</b>
<i>Seared local scallops with chorizo and lemon butter.</i>	
<b>Smoked Haddock Chowder</b>	<b>£8.95</b>
<i>Our rich and creamy soup served with crusty bread.</i>	
<b>Gratin</b>	<b>£9.25</b>
<i>Choose from Scallop Gratin, Hake Gratin or Smoked Haddock and baked Egg Gratin.</i>	
<b>Crab and Langoustine Cocktail</b>	<b>£11.95</b>
<i>Langoustine tails and white crabmeat in a marie rose sauce on a bed of mixed leaves.</i>	
<b>Smoked Salmon and Prawns</b>	<b>£12.25</b>
<i>Local smoked salmon with langoustine tails in a marie rose sauce.</i>	
<b>Peeled Prawn Tails</b>	<b>£9.95</b>
<i>Sauteed in a Lime, Chilli and ginger butter.</i>	
<b>Salmon Mousse</b>	<b>£8.95</b>
<i>Fresh and smoked salmon blended with cream and lemon juice served with toast.</i>	
<b>From the Local Smokehouse</b>	<b>£11.25</b>
<i>Choose either smoked salmon or smoked trout served with granary bread, salad and marie rose dip.</i>	
<b>An EE-USK Fishcake</b>	<b>£8.95</b>
<i>Fresh and smoked salmon blended with potato served with salad and cucumber mayo.</i>	
<b>Thai Fishcakes</b>	<b>£8.75</b>
<i>With chilli and ginger dressing and salad.</i>	
<b>Deep Fried French Brie (V)</b>	<b>£7.95</b>
<i>Brie dipped in fresh breadcrumbs served with redcurrant jelly and green salad.</i>	

Filletted fish may still contain bones despite our best efforts.

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## Main Courses

<b>Halibut</b> <i>Oven baked fillet of halibut, served with creamed leeks and potato gratin.</i>	<b>£25.95</b>
<b>Local Scallops</b> <i>Seared local scallops served with potato gratin, vegetables and mornay sauce.</i>	<b>£23.95</b>
<b>Sea Bass</b> <i>Two oven baked fillets served with creamed leeks and spring onion mashed potato.</i>	<b>£22.95</b>
<b>Seafood Platter</b> <i>Oysters, langoustines, cracked crab claw, smoked salmon, mussels and a king scallop, served with salad and cocktail sauce.</i> <i>Occasionally we may be required to substitute one of the seafood items listed above with a suitable alternative. We will let you know if this is the case.</i>	<b>£26.95</b>
<b>EE-USK Fish Selection</b> <i>A fillet of Lemon Sole, Seabass and a fish of the day. Oven baked and served with a tartare buerre blanc, potato gratin and vegetables.</i>	<b>£26.95</b>
<b>Grand Platter (for two)</b> <i>6 oysters, half lobster, dressed crab, king scallops, langoustines, Thai fishcakes, smoked salmon, mussels, fresh salmon, crab claws.</i>	<b>£135.00</b>
<b>Salmon Mornay Gratin</b> <i>Poached salmon fillet topped with cheese, breadcrumbs and a creamy mornay sauce served with spring onion mashed potato and vegetables.</i> add queenies +£4.00 add peeled prawn tails +£6.00	<b>£18.95</b>
<b>Monkfish in Batter</b> <i>Deep fried Monkfish in batter served with chips, salad and homemade tartare sauce.</i>	<b>£19.95</b>
<b>Langoustines</b> <i>Locally caught langoustines with mixed leaves. Cold in shell with cocktail sauce or warm and split with garlic butter.</i>	<b>£25.95</b>
<b>Haddock in Batter or Breaded</b> <i>Served with chips, salad and homemade tartare sauce.</i>	<b>£17.95</b>
<b>Lemon sole in Batter or Breaded</b> <i>Served with chips, salad and homemade tartare sauce.</i>	<b>£18.95</b>
<b>Trio of Salmon (served cold)</b> <i>Hot smoked salmon, cold smoked salmon and fresh salmon served with horseradish cream, salad and chips.</i>	<b>£18.95</b>

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## Main Courses

<b>Seafood Salad</b>	£18.95
<i>A tossed crabmeat salad with peeled langoustine tails, queenies, pickled mussels.</i>	
<b>Mussels and Chips</b>	£14.95
<i>Local mussels cooked in white wine, cream, shallots and garlic butter served with chips.</i>	
<b>Seafood Penne</b>	£18.95
<i>Penne pasta with mussels, fresh salmon and queenies in a light and creamy sauce with white wine and shallots.</i>	
<b>Sirloin</b>	£32.95
<i>A 10oz Scottish Sirloin from the local butchers, served with chips, salad and onion rings.</i>	
	add Pepper Sauce + £3.00 add queenies +£4.00 add langoustines +£9.95 add both +£12.95
<b>Whole Dressed Crab</b>	£18.95
<i>Served with a marie rose dip, chips and salad.</i>	
<b>Half a Lobster</b>	POA
<i>Served either warm with garlic butter or cold with cocktail sauce, chips and salad on the side.</i>	
	add Thermidor sauce +£4.00
<b>Kids Haddock in Batter</b>	£8.95
<i>Served with chips, salad and homemade tartare sauce.</i>	
<b>Roasted Vegetable Lasagne (V)</b>	£12.95
<i>Served with salad.</i>	

## Side Orders

<b>Chips</b>	£3.75	<b>Creamed Leeks</b>	£3.50
<b>Crusty Rolls (2 per portion)</b>	£1.50	<b>Vegetables (peas, leeks and courgettes)</b>	£3.50
<b>Mussel Sauce</b>	£3.50	<b>Mashed potatoes</b>	£3.50
<b>Mixed Leaves</b>	£4.95	<b>Onion Rings</b>	£3.50

We are very happy to switch any accompaniment to another from our menu. If you would like to do so please do not hesitate to ask.

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## Home Made Desserts

	<b>Sticky Toffee Pudding</b> <i>Served with either fresh cream or ice-cream.</i> Enjoy with a glass of Sauternes from Château Delmond	£7.95
	<b>Lemon Cheesecake</b> <i>With fresh cream.</i>	£7.95
	<b>Crème Brûlée</b> <i>With vanilla essence.</i>	£7.95
	Perfect with our `Mylitta` Tokaji Noble Late Harvest from Dobogó	
	<b>Baileys Bread and Butter Pudding</b> <i>Served with either fresh cream or ice-cream.</i>	£7.95
	<b>Chocolate Mousse</b>	£7.95
	<b>Dessert Platter</b> <i>A bitesize selection of chocolate mousse, lemon cheesecake, crème brûlée and homemade meringue.</i>	£12.95
	<b>1 Scoop of Scottish Dairy Ice Cream</b>	£2.20
	<b>2 Scoops</b>	£3.60
	<b>3 Scoops</b>	£4.90
	<i>Choose from vanilla, chocolate or strawberry.</i>	
	<b>Liqueur Coffee</b> <i>Baileys, Tia Maria, Irish, Cointreau or Cognac</i>	£8.95
	<b>Dessert Wine</b>	75ML
	<b>Sauternes</b>	£8.25
	<i>Château Delmond Bordeaux, France</i> <i>Apricot, honey and peach notes mix</i> <i>with citrus peel.</i>	
	Enjoy with the Sticky Toffee Pudding.	
	<b>`Mylitta` Tokaji Noble Late Harvest</b>	£10.25
	<i>Dobogó Tokaj, Hungary</i> <i>Concentrated aromas of blossom,</i> <i>candied pineapple and apricot.</i>	
	Try with our Crème Brûlée.	



# George Mewes of Glasgow Cheese Selection

## Cheese Selection

2 cheeses	£7.95
3 cheeses	£9.40
4 cheeses	£11.25



The drinks listed below work extremely well with cheese:

Tawny Port - £4.20 (50ml)

Taylor's LBV Port - £4.75 (50ml)

### Morbier

**WHAT IT TASTES LIKE:** *rich, creamy, nutty, fruity, bold, complex and sweet, buttery milky finish. Strong aroma and elastic paste.*

**TEXTURE:** *semi-soft, slightly elastic, supple, washed rind*

**MILK:** *unpasteurised cow's milk*

### Traditional Ayrshire Dunlop

**WHAT IT TASTES LIKE:** *sweet, buttery, fudgy and fragrant with a light elegant charming flavour. Smooth, close texture.*

**TEXTURE:** *buttery*

**MILK:** *unpasteurised cow's milk*

### Isle of Mull Cheddar

**WHAT IT TASTES LIKE:** *full-bodied, feisty, complex, sharp, yeasty, tangy and fruity.*

**TEXTURE:** *chewy and creamy*

**MILK:** *unpasteurised cow's milk*

### Tunworth

**WHAT IT TASTES LIKE:** *camembert-style, creamy and buttery, rich and earthy mushroom fragrance with a long-lasting sweet, nutty flavour.*

**TEXTURE:** *creamy*

**MILK:** *pasteurised cow's milk*

### Fourme D'Ambert

**WHAT IT TASTES LIKE:** *slightly sweet to earthy flavours, buttery and soft blue cheese with a pleasant spicy note on the finish.*

**TEXTURE:** *creamy*

**MILK:** *unpasteurised cow's milk*

### Dorstone

**WHAT IT TASTES LIKE:** *lemony-fresh flavour and a hint of goat. Nutty, bloomy blue rind, mousse-like texture.*

**TEXTURE:** *creamy and fluffy*

**MILK:** *unpasteurised goat's milk*

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## Wine List

### Sparkling & Champagne

125ML

Bottle

**1. Prosecco Spumante Brut** La Cavea **£6.25** **£34.00**  
Veneto, Italy

*Light Straw yellow in colour, light bodied with an elegant nose. Aromas of apples and pears. Fresh and fruity on the palate with hints of flowers.*

**2. Blanc de Blancs** Raventós i Blanc **£9.95** **£57.00**  
Cataluña, Spain

*This sparkling wine is crisp, light and elegant. It has flavours of citrus, green apples and Mediterranean herbs.*

**3. Classic Cuvée Brut** Rathfinny Wine Estate **£13.45** **£69.00**  
Southern England, England

*A zesty acidity tempered by the wine's creamy texture.*

**4. Brut Réserve** Charles Heidsieck **£15.95** **£88.00**  
Champagne, France

*Complex pastry aromas, with apricot, mango, pistachio and almond.*

**Perfect match with oysters.**

**Gold Medal Winner at: Sommelier Wine Awards/International Wine Challenge Trophy Winner at: Decanter World Wine Awards**

### White Wine

125ML

175ML

Bottle

**5. Organic Macabeo** **£4.55** **£5.95** **£24.00**

Familia Castaño Murcia, Spain

*A bright, fresh and fruity wine with notes of citrus and pear.*

**6. Catarratto** **£4.75** **£6.25** **£25.00**

Casa Mia Sicily, Italy

*Fresh peach, apricot and grapefruit flavours and a crisp finish.*

**7. Chardonnay** **£4.95** **£6.75** **£26.00**

Sanama Reserva Cachapoal Andes, Chile

*Tropical aromas of peach and pineapple with hints of honey.*

**8. Western Cape Fairtrade Chenin Blanc** **£5.25** **£6.95** **£27.00**

Liberty Fairtrade Western Cape, South Africa

*Aromas of tropical fruit and peach are balanced by a crisp and fresh acidity.*

**9. IGP Côtes de Gascogne** **£28.00**

Duffour Père et Fils

South West France, France

*Vibrant peach and exotic fruit give way to an aromatic finish.*

**10. Viognier IGP Côtes de Thau** **£29.00**

Baron de Badassière Languedoc, France

*Fresh almond and honey perfumes with flavours of guava and apricot.*

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## Wine List

White Wine	125ML	175ML	Bottle
<b>11. Vinho Verde Loureiro/Alvarinho</b> Azevedo Vinho Verde, Portugal <i>A lovely, fresh and zippy Vinho Verde boasting ripe citrus and stone fruits.</i>			<b>£31.00</b>
<b>12. Piquepoul IGP</b> Les Caves de Richemer Languedoc, France <i>With bright citrus and stone fruit flavours on the palate.</i>	<b>£5.75</b>	<b>£7.75</b>	<b>£32.00</b>
<b>13. Pinot Grigio</b> Ponte del Diavolo Friuli-Venezia Giulia, Italy <i>Elegant on the palate with ripe pears, a touch of sherbet and a nutty note balanced by the characteristic freshness of wines from Friuli.</i>	<b>£5.95</b>	<b>£7.95</b>	<b>£33.00</b>
<b>14. Rioja Verdejo</b> El Coto Rioja, Spain <i>Intense aromas of fresh citrus and tropical fruit alongside fennel notes.</i>			<b>£34.00</b>
<b>15. Beneventano Falanghina</b> Vesevo, Campania, Italy <i>White flowers and white melon with mineral notes and a touch of honey.</i>			<b>£35.00</b>
<b>16. Touraine Sauvignon Blanc</b> Domaine Joël Delaunay Loire, France <i>Expressive nose of tropical fruits, blackcurrant leaf, grapefruit and peach.</i>			<b>£36.00</b>
<b>17. Muscadet Sèvre et Maine Sur Lie</b> Château du Coing de St. Fiacre Loire, France <i>With a pure fresh fruit character.</i> <b>Classic match with mussels.</b>	<b>£6.75</b>	<b>£9.25</b>	<b>£38.00</b>
<b>18. Vouvray Sec</b> Château Moncontour Loire, France <i>Classic green apple and white blossom notes.</i> <b>Goes best with whole dressed crab.</b>			<b>£40.00</b>
<b>19. Marlborough Sauvignon Blanc</b> Tinpot Hut Marlborough, New Zealand <i>Tropical fruit with a juicy palate of lifted passion fruit and melon.</i>	<b>£7.55</b>	<b>£9.95</b>	<b>£41.00</b>
<b>20. Beaujolais Blanc</b> Dominique Morel <i>Crisp with citrus and white stone fruit aromas with hints of blossom.</i>			<b>£43.00</b>
<b>21. Txakoli</b> Bodega Agerre Basque Country, Spain <i>Green apple and fresh lemon notes that a balanced by a vibrant acidity and sea-salty spritz.</i> <b>Perfect match with the taster platter.</b>	<b>£7.75</b>	<b>£10.55</b>	<b>£44.00</b>

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## Wine List

White Wine	125ML	175ML	Bottle
<b>22. Pinot Gris Réserve</b> Cave de Hunawihir Alsace, France <i>Deep pale yellow with pear and floral aromas and smoky hints.</i>	£8.25	£10.95	£46.00
<b>23. Vermentino di Sardegna</b> Antonella Corda Sardinia, Italy <i>Fragrant and intense with aromas of orange blossom, grapefruit, lemon, sage and capers, balanced by a vibrant acidity on the palate.</i>			£48.00
<b>24. `Silandeiro` Sobre Lías Rías Baixas Albariño</b> Bodegas Gallegas Galicia, Spain <i>Scented with zesty citrus aromatics and a saline trace on the finish.</i> <b>Classic match with the EE-USK fish selection.</b>	£9.25	£11.95	£50.00
<b>25. `Louro Do Bolo` Valdeorras Godello</b> Rafael Palacios Galicia, Spain <i>Fresh and full, with very tasty fruit and delicious salinity and minerality.</i> <b>Goes best with the halibut.</b>			£55.00
<b>26. Sancerre</b> Domaine des Brosses Loire, France <i>Lovely flinty character on the nose that gives way to a fresh note of wild mountain flowers.</i>	£9.95	£13.75	£57.00
<b>27. Chablis</b> Domaine Corinne Perchaud Burgundy, France <i>Well balanced with fruity aromas and minerality.</i>	£10.45	£14.55	£59.00
<b>28. Marlborough Wild Sauvignon</b> Greywacke Marlborough, New Zealand <i>Stone fruits, patisserie aromas and fresh herbs with a hint of smoke.</i>			£62.00
<b>29. Pouilly-Fuissé En Bertillonne</b> Domaine du Roc des Boutires Burgundy, France <i>A fragrant nose with aromas of apricot, peach and hints of fennel.</i> <b>Try with the scallops and chorizo.</b>			£82.00
<b>30. Santa Rita Hills Chardonnay</b> Racines California, USA <i>Fragrant and ethereal aromas of grapefruit, peach and subtle spice.</i> <b>Goes best with the grand platter.</b>			£110.00
<b>31. Puligny-Montrachet</b> Domaine de Montille Burgundy, France <i>Fresh, silky and lively, combining charming fruit with mineral nuance.</i>			£155.00

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## Wine List

### Rosé Wine

	125ML	175ML	Bottle
<b>32. Organic Rosado</b>	£4.55	£5.95	£24.00
Familia Castaño Murcia, Spain <i>Vibrant aromas of ripe red berry fruit, pink apple and hints of rose petal are met with a juicy fruit flavours and a refreshing acidity.</i>			
<b>33. `Villa Estérelle` Côtes de Provence</b>	£7.65	£10.25	£42.00
Château du Rouët Provence, France <i>A bright and fresh rosé with aromas of ripe citrus and white blossom.</i>			

### Red Wine

	125ML	175ML	Bottle
<b>34. Organic Monastrell</b>	£4.55	£5.95	£24.00
Familia Castaño Murcia, Spain <i>Intense ripe red fruits and liquorice hints. Silky and fruit-forward.</i>			
<b>35. Merlot</b>	£4.95	£6.75	£26.00
Sanama Reserva Cachapoal Andes, Chile <i>Flavours of fresh plum, damson and a hint of chocolate.</i>			
<b>36. Mendoza Malbec</b>	£5.45	£7.25	£30.00
Kaiken Clásico Mendoza, Argentina <i>Strawberries and cherries with spicy notes and menthol aromas</i>			
<b>37. Rioja Negra</b>	£6.45	£8.75	£36.00
Izadi Larrosa Rioja, Spain <i>Vibrant red fruit perfume and floral notes of lavender and wild herbs.</i> <b>Goes best with the sirloin steak.</b>			
<b>38. `Jester` McLaren Vale Cabernet Sauvignon</b>	£8.45	£11.25	£47.00
Mitolo South Australia <i>Easy to drink with plenty of red fruit aromas and flavours.</i>			
<b>39. Marlborough Pinot Noir</b>	£13.25	£16.95	£68.00
Framingham Marlborough, New Zealand <i>Savoury notes of smoked meats and spice, along with cherry, plum and floral nuances.</i>			

### Sweet Wine

	75ML
<b>40. Sauternes</b>	8.25
Château Delmond Bordeaux, France <i>Apricot, honey and peach mix with citrus peel and creamy flavours on the palate</i>	
<b>41. `Mylitta` Tokaji Noble Late Harvest</b>	10.25
Dobogo Tokaji <i>Sweet and rich with concentrated aromas of blossom, candied pineapple, and some sweet spice.</i>	

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## Malt Whisky

	Age	Origin	25ML
<b>Oban - 43%</b> <i>Lightly smoked and oaky, notes of marmalade, toffee apples and pear cider.</i>	14yr old	W.Highlands	£10.80
<b>Oban Little Bay - 43%</b> <i>A rich, fruity, malty, dark chocolate, oak spice finish.</i>	14yr old	W.Highlands	£11.00
<b>Oban Distiller's Edition - 43%</b> <i>Sweet honey notes, tangy finish.</i>	14yr old+	W.Highlands	£13.25
<b>Oban Distillery Exclusive Bottling - 48%</b> <i>Delicately balanced aromas of vanilla, wood spice and orchard fruits.</i>		W.Highlands	£16.25
<b>Oban - 57.9%</b> <i>Smooth sweetness, Spicy finish.</i>	21yr old	W.Highlands	£44.00
<b>Auchentoshan - 40%</b> <i>Sweet, peachy, buttery, oak spice.</i>	12yr old	Lowlands	£5.00
<b>Glenkinchie - 43%</b> <i>Nutty and fruity, light oak finish.</i>	12yr old	Lowlands	£5.75
<b>Aberlour - 40%</b> <i>Notes of Christmas cake and cinnamon.</i>	12yr old	Highlands	£5.50
<b>Dalwhinnie - 43%</b> <i>Crisp and dry with soft flavours of heather, honey-sweetness and citrus fruits.</i>	15yr old	Highlands	£7.25
<b>Glengoyne - 40%</b> <i>Sweet, toffee, popcorn aromas with a liquorice finish.</i>	10yr old	Highlands	£5.25
<b>Glengoyne - 43%</b> <i>Hints of soft spice, honey, vanilla and apricot . Creamy caramel and malt finish.</i>	18yr old	Highlands	£13.50
<b>The Glenlivet - 43%</b> <i>Orange peel, gentle cinnamon spice with a toasted finish.</i>	18yr old	Highlands	£14.95
<b>Glenmorangie Original - 40%</b> <i>Lemon sherbet, apricots and honey.</i>	10yr old	Highlands	£4.75

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## Malt Whisky

	Age	Origin	25ml
<b>Glenmorangie Original - 40%</b> <i>Lemon sherbet, apricots and honey.</i>	10yr old	Highlands	£4.75
<b>Old Pulteney - 40%</b> <i>Chocolate and vanilla, fruity and smoky.</i>	12yr old	Highlands	£5.25
<b>Royal Lochnagar - 40%</b> <i>Ginger, creamy, toasted spices.</i>	12yr old	Highlands	£5.75
<b>Aberfeldy - 40%</b> <i>Golden whisky, honey nose with a hint of Seville oranges and a dry finish.</i>	12yr old	Highlands	£5.75
<b>Loch Lomond - 46%</b> <i>Creamy vanilla and orchard fruits with a sweet vanilla finish.</i>	12yr old	Highlands	£5.75
<b>Fettercairn - 40%</b> <i>Refreshing nectarine and tropical fruit with soft spices lingering on the finish.</i>	12yr old	Highlands	£6.50
<b>Dalmore - 40%</b> <i>Citrus and vanilla with a roasted coffee and dark chocolate finish.</i>	12yr old	Highlands	£7.75
<b>Balvenie Doublewood - 40%</b> <i>Gentle spice with vanilla, dry but sweet finish.</i>	12yr old	Speyside	£6.50
<b>Cardhu - 40%</b> <i>Rich and sweet, apple and pear, smooth finish.</i>	12yr old	Speyside	£5.25
<b>Cardhu - 40%</b> <i>Fruity richness, smooth with bitter chocolate notes.</i>	15yr old	Speyside	£7.95
<b>Cragganmore - 40%</b> <i>Floral, stone fruits, rich with a light smoky and sweet finish.</i>	12yr old	Speyside	£5.50
<b>Knockando - 43%</b> <i>Earthy, notes of honey and malty finish.</i>	12yr old	Speyside	£5.50

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## Malt Whisky

	Age	Origin	25ml
<b>Macallan Double Cask - 40%</b> <i>Deliciously honeyed, wood spices and citrus with an oaky, sweet finish.</i>	12yr old	Speyside	£8.25
<b>Macallan Double Cask - 43%</b> <i>Dried fruit, ginger and toffee with a warm oak spice and sweet orange finish.</i>	18yr old	Speyside	£42.00
<b>The Singleton of Dufftown - 40%</b> <i>Buttery toast, zesty and spicy, fruity finish.</i>	12yr old	Speyside	£5.25
<b>Isle of Jura - 40%</b> <i>Floral, citrus, long malty finish.</i>	10yr old	Islands: Jura	£5.25
<b>Isle of Jura - 44%</b> <i>Brandied cherries and Turkish delight, chocolate and biscuit finish.</i>	18yr old	Islands: Jura	£10.50
<b>Arran - 46%</b> <i>Medium bodied, citrusy and a touch of vanilla and cinnamon.</i>	10yr old	Islands: Arran	£5.25
<b>Tobermory - 46.3%</b> <i>Sweet peach, pear and apple with toffee and dates to finish.</i>	12yr old	Islands: Mull	£6.50
<b>Highland Park - 40%</b> <i>Fresh, light grassiness, citrus, well balanced sweetness.</i>	12yr old	Islands: Orkney	£4.95
<b>Highland Park - 43%</b> <i>Rich, honey and peat with a soft, long finish.</i>	18yr old	Islands: Orkney	£14.50
<b>Talisker - 45.8%</b> <i>Sweet, peaty, smoky and peppery finish.</i>	10yr old	Islands: Skye	£6.50
<b>Talisker Distiller's Edition - 45.8%</b> <i>Soft peat smoke, black pepper, chocolate and raisins with rich finish.</i>	10yr old +	Islands: Skye	£7.00
<b>Ardbeg - 46%</b> <i>Peat, vanilla lemon and lime with a bonfire finish.</i>	10yr old	Islands: Islay	£6.25



## Malt Whisky

	Age	Origin	25ml
<b>Bowmore - 40%</b> <i>Smokey, touch of honey, peat and smoke finish.</i>	12yr old	Islands: Islay	£4.75
<b>Bruichladdich Islay Barley (Unpeated) - 50%</b> <i>Rich, buttery, malty brown sugar and custard. Crisp and fresh finish.</i>		Islands: Islay	£6.25
<b>Bunnahabhain - 46.3%</b> <i>Caramel and nutty, cinnamon, long peppery finish.</i>	12yr old	Islands: Islay	£5.75
<b>Caol Ila - 43%</b> <i>Peppery, vanilla and toffee lead to a dark and smoky finish.</i>	12yr old	Islands: Islay	£6.25
<b>Caol Ila - 43%</b> <i>Aromatic and herbaceous with a long and soft peaty finish.</i>	18yr old	Islands: Islay	£12.25
<b>Lagavulin - 43%</b> <i>Sweet spices, malty and spicy finish with peat smoke.</i>	16yr old	Islands: Islay	£11.00
<b>Lagavulin Distiller's Edition- 43%</b> <i>Cherry, almond and dark chocolate, maritime peat and menthol to finish. Finishing period in Pedro Ximenez casks.</i>		Islands: Islay	£13.00
<b>Laphroaig - 40%</b> <i>Unique Islay peaty richness, bold smoky taste and a hint of seaweed.</i>	10yr old	Islands: Islay	£6.00
<b>Laphroaig Quarter Cask - 48%</b> <i>Full bodied and rich, very long woodsmoke and peaty finish.</i>		Islands: Islay	£7.00

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## Hot Drinks

<b>Americano</b>	£2.40
<b>Espresso</b>	£2.20
<b>Macchiato</b>	£2.40
<b>Latte</b>	£2.60
<b>Cappuccino</b>	£2.60
<b>Mochaccino</b>	£2.85
<b>Black with Cream</b>	£2.90
<b>Liqueur Coffee</b>	£8.95
<p>Any of the above with an extra shot of espresso, add £0.60. All of the above are available decaffeinated.</p>	
<b>Tea</b>	£2.20
<p><i>English Breakfast - Earl Grey - Assam - Green - Decaf - Lemon &amp; Ginger - Camomile - Peppermint</i></p>	
<b>Hot Chocolate</b>	£2.60

## Mixers & Soft Drinks

<b>Coca-Cola, Diet Coke, Coke Zero and Irn Bru</b>	£2.90
<b>Fever Tree</b>	£2.60
<p><i>Indian tonic, Refreshing light tonic, Elderflower tonic, Lemonade, Ginger ale, Soda water</i></p>	
<b>Appletiser</b>	£3.10
<b>Ginger Beer</b>	£1.95
<b>San Pellegrino</b>	£2.50
<p><i>Orange or Lemon</i></p>	
<b>Belvoir Sparkling</b>	£3.50
<p><i>Elderflower Presse or Raspberry Lemonade</i></p>	
<b>Still/Sparkling Mineral water 750ml</b>	£3.95
<b>Fruit Juice</b>	£1.95
<p><i>Orange, Apple, Cranberry, Pineapple, Tomato</i></p>	