

# *The Fisherman's Table*

## A La Carte Menu

### *To share while you wait*

- Assorted Prawn Platter - Hoisin Relish, Sweet Chilli, Garlic Aioli £15 (gf/df on request)  
6 Loch Fyne Rock Oysters served with, Shallot Vinegar, Lemon, and Tabasco £15 (gf/df)  
Assorted Bread and Butter Board £6 add Olives £2.50  
Salt & Pepper Platter - Crispy Squid, King Prawns and Battered Chicken £20

### *Starters*

- Charred Mackerel Fillet with a Beetroot Salad £10 (gf/df)  
Seared Shetland King Scallops with Chilli and Garlic Steamed Leeks £13 (gf)  
Shetland Mussels in Tom Yum Broth Served with Bread £9 (gf on request)  
Cayenne Butter Charred Asparagus Risotto £11 (v)  
Crispy Pork Belly Bites in a Sweet Chilli Glaze or a Sticky Soy Glaze £11 (gf/df)  
Breaded Cod Cheeks Served with Shellfish Bisque £9  
Seared Tuna Steak with a Fennel and Mint Slaw £11 (gf/df)

### *Mains*

- Pan Fried Sea Bass Fillets with a Chilli, Ginger and Spring Onion Salsa £22 (gf/df)  
Baked Fillet of Cornish John Dory with Shellfish Bisque and Crispy Leeks £26 (gf)  
Whole Catch of the Day (on the bone) £Market Price (gf)  
The Fisherman's Table Paella (Mussels, King Prawns, Baby Squid, Chorizo) £19 (df)  
Pan Fried Hake Fillet with Romesco Sauce and Sugar Snap Peas £23 (gf)  
Smokey Fish Pie with Chive Mash Potato Topping and Seasonal Vegetables £18 (gf)  
Shetland Mussels in Tom Yum Broth Served with Skinny Fries £20 (gf)  
Roasted Chicken Breast in a Creamy Lemon and Herb Sauce served with New Potatoes and Broccoli £22 (gf/can be df on request)

### *Sides*

- |   |  |
|---|--|
| Buttered Seasonal Vegetables £4 (gf)      | Hand Cut Chunky Chips £4 (gf/df)       |
| Creamy Leeks with Crispy Pancetta £6 (gf) | Hand Cut Skinny Fries £4 (gf/df)       |
| Garlic Roasted Carrots £5 (gf/df)         | Cod, Chorizo and Cauliflower Mornay £6 |