

The Fisherman's Table

MARPLE

A La Carte Menu

To share while you wait

Assorted Prawn Platter - Hoisin Relish, Sweet Chilli, Garlic Aioli £17 (gf/df on request)
6 Loch Fyne Rock Oysters served with, Shallot Vinegar, Lemon, and Tabasco £15 (gf/df)

Antipasti Platter £20

Assorted Bread and Butter Board £6

Starters

Seared Shetland King Scallops in Garlic Butter with a Chorizo Pangrattato £15

Cayenne Butter Charred Asparagus Risotto £10 (gf/v)

Crispy Pork Belly in a Miso and Honey Glaze £11 (gf/df)

Shetland Mussels in a Curried Coconut Broth served with Bread £9

Charred Mackerel Fillet with a Beetroot, Orange and Feta Salad £11 (gf)

Crab and Crayfish Ravioli with a Garlic and Parmesan Butter Sauce £10

Mains

Pan Fried Cornish Sea Bass Fillets with a Chorizo, Potato and Pea Fricassee £22

Smokey Fish Pie with Chive Mash Potato Topping and Seasonal Vegetables £18 (gf)

Seared Tuna Steak with Heritage Tomato Salsa and Crispy Seaweed £20 (gf/df)

Whole Catch of the Day (on the bone) £Market Price (gf)

The Fisherman's Table Paella (Mussels, King Prawns, Baby Squid, Chorizo) £21 (df)

Shetland Mussels in Curried Coconut Broth with Skinny Fries £20 (gf)

Surf and Turf Burger served with Skinny Fries and a Choice of Peppercorn Sauce or Nacho Cheese £27

Sides

Buttered Seasonal Vegetables £4 (gf)

Hand Cut Chunky Chips £4 (gf/df)

Miso and Honey Glazed Roasted Carrots £5 (gf)

Hand Cut Skinny Fries £4 (gf/df)

6x Whole Grilled King Prawns in a Garlic and Chilli Infused Oil £8 (gf/df)

12x Whole Grilled King Prawns in a Garlic and Chilli Infused Oil £14 (gf/df)