



**2<sup>nd</sup> March 2010**

### **Starters**

Grilled West Loch Tarbert **Queenie Scallops** with anchovy, watercress & lime butter £6.95

Grilled Loch Crerran **Oysters** with beetroot, horseradish crumb and sour cream £ 7.50

Prawn bisque with **Cod Roe** and crowdie cheese melt £6.50

Vegetable **Pakora** with tomato and coriander chutney £5.95

Line caught **Sardines** with preserved lemon and mint cous cous and toasted broad beans £6.25

Baked Chorizo and **Beans** on toasted Sourdough with melted Ainster Cheddar £ 6.25

Warm salad of smoked Greek **Sea bass** and Parma ham with pink grapefruit and blood orange vinaigrette £7.25

### **Mains**

Pan fried Isle of Ghia **Scallops** and hot smoked salmon with dill, cucumber crème fraiche £19.50

Pan fried **Lambs Liver**, Champ mash and black pudding jus £ 11.95

Whole Fraserburgh **Lemon Sole** with a parmesan, crab & herb butter £ 18.95

Seared Mediterranean Yellow Fin **Tuna** with roast pepper & olive salad with smoked paprika & almond pesto £15.95

Fillet of Shetland **Hake** with hot and sour carrot salad & honey, sesame and soy dressing £ 11.50

Fillet of North Sea Peat **Smoked Haddock** with Kedgerie rice, Tattie scone and sweet chilli sauce £13.95

Pan fried Fraserburgh **John Dory** fillet with a soba noodle broth and shredded vegetable, Thai basil and mint salad £19.95

### **Sides**

Marinated Olives £2.95

Warm salad of smoked trout, new potatoes & red onion dressed with mustard vinaigrette £5.50

Rocket & Parmesan salad £3.95

Red onion & Tomato salad £2.95

Mixed salad £3.25

Crispy fried potatoes £1.95

*Service is not included; however a discretionary service charge of 10% will be added to groups of 6 or more and outside tables  
Fishers cannot take responsibility for the loss or damage to personal belongings  
We always try and use sustainable fish when possible*