



Lunch Main Course Menu

Fillet of Loch Duart salmon with Scottish girolles and broad bean salad with tapenade dressing 10.50

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Seafood pasta of the day 7.95

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Home smoked haddock fillet on spring onion mash with a fish cream and dill reduction 9.95

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Fish stew with salsa verde 8.95

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Corn-fed chicken supreme with beetroot and red onion salad and apple purée 10.25

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Wild mushroom, broad bean and mascarpone risotto 7.95

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Vegetarian pasta of the day 7.95

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Extras

Seasonal potatoes 2.95

Seasonal vegetables 3.75

House salad 3.75

Chunky chips 3.75

A discretionary 10% service will be added to your bill



Early Evening Menu

(available 5.30 - 6.45 p.m.)

Starters

Market fish soup with rouille and croûtons

Gazpacho

Gravadlax with sweet dill sauce

Steamed mussels with white wine, garlic and shallots

Mains

Smoked haddock fillet on spring onion mash with a dill and fish cream sauce

Creelers' own fish stew

Fillet of seabass on mash with salsa verde

Cornfed chicken breast with sweet red cabbage and parsnip purée

Wild mushroom risotto with mascarpone

Desserts

Rhubarb and vanilla panna cotta

Scottish strawberries with vanilla ice cream

Celtic cheeses with chutney and Arran oatcakes (2.50 extra)

2 courses 17.50, 3 courses 21.50

(Bread and butter and side orders available as extras)

A discretionary 10% service will be added to your bill



Starters

Soup

Fish soup served with red pepper rouille and croûtons 6.25

Gazpacho 4.75

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Salmon

Trio of Tim's smoked and cured salmons 7.50

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Oysters

Six regal oysters from Seacroft in Kintyre, on ice 12.00

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Mussels

Mussels steamed in white wine with shallots and garlic 7.95

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Langoustine

Grilled with garlic and vanilla butter 13.95

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Crab

Fresh dressed crab and avocado cream 9.50

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Beef

Tartare of Aberdeen Angus beef fillet 8.95

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Seafood platter (perfect for 2 to share)

Wonderful cold medley of home cured and smoked fish and shellfish 30.00

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Leaf

Robin Gray's organic Arran leaves with feta and broad beans 5.95

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All starters come with a basket of bread and butter. Extra bread 1.00

A discretionary 10% service will be added to your bill



Main Course Menu

Salmon

Fillet of Loch Duart salmon with crushed new potatoes and sauce vierge 17.50

Scallops

West coast king scallops with smoked haddock and mussel cream 19.00

Beef

Fillet of Aberdeen Angus beef, horseradish potato and shallot confit 27.50

Halibut

Poached fillet of Isle of Gigha halibut, broad bean purée and pea velouté 19.50

Chicken

Cornfed chicken breast with beetroot and red onion salad, mustard and apple purée 14.75

Market Fish

Changes daily - please ask your server for today's speciality p.o.a.

Seafood platter (for 2)

Spectacular array of home cured and smoked fish and shellfish 55.00

Risotto

Wild mushroom, broad bean and mascarpone risotto 12.75

Extras

Seasonal potatoes 2.95

Seasonal vegetables 3.75

Robin Gray's organic Arran leaves 3.75

Rocket and parmesan salad 3.75



Dessert Menu

Strawberry sablée tartlet with lemon cream 5.50

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Warm chocolate fondant with rum 'n' raisin ice cream 5.50

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Rhubarb panna cotta, basil jelly and coconut shortbread 5.50

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Variety of homemade ice creams and sorbets 3.95

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Selection of Celtic cheeses, served with tomato chutney and quince 7.00

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DESSERT WINE

CONCHA Y TORO, LATE HARVEST SAUVIGNON BLANC, CHILE 37.5cl bottle 15.55
This light amber-coloured wine has ripe fruit, papaya, peach and hints of honey on the nose. Complex, tangy flavour with honey pervading through the finish. 100 ml glass 5.00

BOTRYTISED SEMILLON, PETER LEHMANN 37.5cl bottle 22.50
Lemons and marmalade, honey and peaches, clean and balanced. 100 ml glass 7.50
Impossible to say too many good things about this fabulous sweet wine!