

## Appetisers

Devilled Whitebait with mayonnaise	3.00
Croque Monsieur with Smoked Salmon	3.00
Cockles with toasted Oatmeal	3.00
Salmon Skewers	3.00

## Oysters

Au Naturel			
Each	1.95	1/2 Dozen	10.00

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## Cold Plates

Plateau de Fruits de Mer			
Per person	25.00	with Lobster	35.00
Cold Lobster			
Half	18.00	Whole	35.00
Cracked Crab Claws			12.00

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## Mains

Scottish Seafood Broth with rouille & Croutons	23.00
Fish Cakes with sorrel sauce	14.00
Hand Dived Scallops with parsley & tomato risotto	19.00
Grilled Half Lobster with salsa verde	24.00
Grilled Langoustines	18.00
Barbecued Crab Claw with garlic mayonnaise & tomato salsa	15.00
Sole Meuniere	22.00
Whole Baked Mackerel with lime, chilli & coriander butter	15.00

## Starter

Gandolfi Seafood Cocktail	10.00
Inverawe Smoked Cod Roe with Aioli	7.00
Braised Squid with Black Pudding & Broadbeans	6.00
Daily Tempura	6.00
Summer Isles Peat Smoked Salmon	8.00
Salt herring and potato	6.00

## Soup

Soup of the Day	4.00
Shellfish Bisque	6.00

## Salads & Vegetables

Gandolfi Coleslaw	3.00
Potato Salad	3.00
Steamed Jersey Royals	3.00
Gandolfi Chips	3.00
Roast Cherry Tomatoes with Basil	3.00
Green Salad	3.00
Market Vegetables	3.00

## Main Salad

Roast Vegetable Salad with cumin & honey dressing	10.00
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## Steak Frites

10oz Aberdeen Angus Steak & Gandolfi Chips	22.00
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All dishes are subject to availability and freshness of produce. We do not have a separate children's menu but we are able to prepare smaller versions of most dishes.

All dishes may contain traces of nuts.

SERVICE IS NOT INCLUDED