

PLATTERS & PLATES

BAKED BREAD	£2.95
Extra virgin olive oil & dukkah dry spiced dip	
MARINATED OLIVES	£3.45
Mixed speciality Mediterranean olives	
CHARCUTERIE	£8.95
Sharing platter for two Selection of cured meats, tapenade, roasted artichokes, wood roasted peppers & rustic bread	

APPETISERS

LANGOUSTINE BISQUE	£5.45
Rustic bread & rouille	
SHETLAND MUSSELS	£7.45
White wine sauce & rustic bread	
KING PRAWN COCKTAIL	£7.45
King prawn, crayfish, iceberg & Marie Rose	
TARBERT CRAB CAKE	£6.95
White crab, tomato salsa & saffron aioli	
ISLE OF MULL KING SCALLOPS	£7.95
Stornaway black pudding bon bon, bacon jam & pancetta crisp	
TARBERT LANDED LANGOUSTINES	£8.95
Grilled with garlic & herb butter or Thermidor sauce	
HAM HOCK TERRINE	£6.95
Brioche, apple chutney & pickled young vegetables	
WILD MUSHROOM CROSTINI (V)	£5.95
Rocket & parmesan shavings	

CATTLE & CREEL



steak - bar - seafood

OYSTERS

FRESHLY CHECKED OYSTERS 3/6	£6-£12
Red wine & shallot vinegar	

SEA BREAM FILLET £17.95

Tomato & fennel broth, mussels & sea vegetables

SHETLAND MONKFISH £15.95

Asian spiced aubergine purée, green olive dressing & wild rice

ARGYLL SALMON £13.95

Dill mash, roasted beetroot & apple

PETERHEAD HADDOCK £11.95

Crispy house ale batter, crushed mushy peas, hand cut chips & tartare sauce

WEST COAST LOBSTER

£MARKET PRICE

Served with hand cut chips & salad
Choose from: Garlic herb butter or Thermidor sauce

WEST COASTS SEAFOOD PLATTER £30/£60

Lobster, scallops, langoustines, mussels,

chilled oysters & crab claws

Sourced from Mull, Barra, Tarbert, Troon & Shetland

Choose from: Garlic & herb butter or Thermidor sauce

STEAK

GRASS FED BLACK ABERDEEN ANGUS & LIMOUSIN BEEF

Dry-aged on the bone 28-35 days. Cooked on our Robata Grill
Supplied by award-winning butchers John Gilmour (Tweed Valley)

SIRLOIN 250g £21.95

FILLET 230g £25.95

RIB EYE 250g £21.95

COTE DE BOEUF 500g £31.95

SAUCES: PEPPERCORN – DIANE – RED WINE JUS

GARLIC & HERB BUTTER – BLUE CHEESE SAUCE

Served with hand cut chips, vine tomatoes & Portobello mushroom

SURF & TURF

ADD KING PRAWNS IN GARLIC & HERB BUTTER

ADD HALF LOBSTER IN GARLIC & HERB BUTTER

£4.95

£14.95

MAINS

CATTLE & CREEL BURGER £12.95

Dry-aged Scotch steak & pork butt burger patty, bacon, smoked cheddar, coleslaw & hand cut chips

CORNFED CHICKEN £11.95

Asparagus, pea & pancetta fricassee & red wine jus

LINGUINI VONGOLI £13.95

Clams, king prawns, tomato & chilli

LINGUINI PRIMAVERA (V) £11.95

Spring greens, white wine & herb pesto

SIDES

£3

HAND CUT CHIPS

SKINNY FRIES

BUTTERY POTATO MASH

ONION RINGS

MAC 'N' CHEESE (V)

GARLIC & THYME MUSHROOMS

SPRING VEGETABLES

HOUSE MIXED SALAD

ROCKET & PARMESAN SALAD

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STARTERS

SOUP OF THE DAY (V)

Crusty bread, butter & sea salt

SHETLAND MUSSELS

White wine sauce & rustic bread

KING PRAWN COCKTAIL

King prawn, crayfish, iceberg & Marie Rose

CALAMARI

Saffron aioli & mixed leaves

HAM HOCK TERRINE

Brioche, apple chutney & pickled young vegetables

WILD MUSHROOM

CROSTINI (V)

Rocket & parmesan shavings

CATTLE & CREEL



steak - bar - seafood

LUNCH & EARLY EVENING MENU

2 & 3 COURSES £13.95/17.95

Available daily from 12 pm - 6 pm

MAINS

RIB EYE STEAK 200g

(£5 supplement)

Skinny fries, vine tomatoes, Portobello mushroom & red wine jus

TARBERT CRAB CAKE

White crab, tomato salsa & saffron aioli

STEAK CIABATTA

Cheese, onion relish, peppercorn sauce & fries

FISH & CHIPS

Crispy beer battered haddock, tartar sauce, peas & fries

LINGUINE VONGOLI

Tomato & chilli pasta with clams & prawns

CORNFED CHICKEN

Spring vegetables, baby potatoes & red wine jus

CATTLE & CREEL BURGER

Beef & pork burger, smoked cheddar & fries

LINGUINI PRIMAVERA (V)

Spring greens, white wine & herb pesto

DESSERTS

HELENSBURGH STICKY

TOFFEE

Famous 1870s Helensburgh toffee recipe.
Toffee sauce, date sponge & vanilla ice cream

STRAWBERRY CHEESECAKE

Fresh strawberries, coulis, strawberry jelly & Chantilly cream

CHOCOLATE PARFAIT

Fresh raspberries, chocolate soil & raspberry sorbet

VAINILLA ICE CREAM

Fresh berries

SIDES

£3

HAND CUT CHIPS

SKINNY FRIES

BUTTERY POTATO MASH

ONION RINGS

MAC 'N' CHEESE (V)

GARLIC & THYME MUSHROOMS

SPRING VEGETABLES

HOUSE MIXED SALAD

ROCKET & PARMESAN SALAD