



PLOCKTON INN
and Seafood Restaurant

Welcome to Plockton Inn, home of the freshest Scottish seafood prepared simply yet exquisitely. Please let us know of any food allergies or intolerances. Fish dishes may contain small bones, crab dishes may contain shell, if the oyster contains a pearl the kitchen staff will likely take it before you set your eyes on it. Gluten free bread available. Our House Specialities are indicated below.

STARTERS

Cullen Skink

a modern version of a traditional Scottish Highlands soup of smoked haddock, potatoes, onions, milk and cream



7

Vegetable Soup of the Day

freshly made with vegetable stock, suitable for vegetarians and vegans

5

Plockton Prawns

the reason most people visit the Plockton Inn! Locally caught langoustines *choose hot with garlic butter or cold with Marie Rose sauce*



18

Fresh Oysters

traditionally served on a bed of ice by the half dozen or dozen

15

29

Moules Marinières

a generous portion of steamed fresh mussels with onions, white wine and garlic finished with cream

14

White Crab Meat & Salt & Pepper Calamari

with Lemon & Herb Mayo



14

Chicken Liver Pâté

a rich, homemade pâté made with bacon, cream and a dash of brandy, served with red onion marmalade and crostini

8

Grilled Asparagus Spears

served below a soft poached egg and Hollandaise sauce

8

MAINS

King Scallops

the freshest scallops lightly seared and finished in our famous bacon and garlic cream sauce with roasted leeks



26

Plockton Prawns

locally caught langoustines, choose *hot with garlic butter or cold with Marie Rose sauce*

36

Moules Marinières

a generous portion of fresh mussels steamed with onions, white wine and garlic finished with cream and served with Brackla bread

24

Fresh Breaded Haddock and Chips

with crisp side salad and homemade tartare sauce



16

Pan Seared Monkfish

with salt & pepper calamari, beurre blanc and asparagus

26

Scottish Seafood Selection

our tasting plate of cold smoked salmon, hot smoked salmon, two oysters, three langoustines, fresh white crab meat, smoked mackerel and mussels served with Brackla bread and home-made garlic mayo



44

30-day aged 10oz Rib Eye Steak

well matured Scottish beef rib eye cooked to your liking, served with mushroom, cherry vine tomatoes, hand battered onion rings
add peppercorn cream sauce or Strathdon blue cheese sauce £3

35

Home Made Beef Burger

7oz of finest Scottish beef, flame grilled and served in a brioche bun with our own recipe relish, salad garnish and chips
- add bacon £1.00, add cheese £1.00

13

Surf & Turf Burger

beef burger in a toasted bun with cheese, bacon & salt & pepper calamari with lettuce and lemon & herb mayo, served with chips

17

Wild Mushroom Risotto

drizzled with basil vinaigrette and parmesan

14

Side Dishes

seasonal vegetables, baby potatoes, chips, side salad, cajun-spiced chips

3

Sorry no split bills, we're happy to lend you a calculator