

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

### Fresh Oysters

Traditionally served on a bed of ice

6 / £15 12 / £29

### Cullen Skink

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

£7

### Soup of the Day <sup>(Vg)</sup>

Made with vegetable stock

£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

### Chicken Liver Pâté

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

£8

### Moules Marinières

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

£14

### White Crab Meat, Salt & Pepper Calamari

Lemon & Herb Mayo

£14

### Grilled Asparagus Spears <sup>(V)</sup>

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

Crisp side salad and homemade tartare sauce

£16

### Pan Seared Monkfish

Salt & pepper calamari, beurre blanc and asparagus

£26

### Scottish Seafood Selection

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

£35

Add: Peppercorn cream sauce or Strathdon blue cheese sauce £3

### 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

£13

Add: Bacon / Cheese £1.00

### 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 <sup>(V)</sup>

Drizzled with basil vinaigrette and parmesan

£14

## SIDES

Seasonal vegetables

baby potatoes

chips

side salad

cajun-spiced chips

£3 per item

<sup>(V)</sup> Vegetarian <sup>(Vg)</sup> Vegetarian

Allergens and Alternatives: Please inform your server of any allergies or dietary requirements that you have.

We can also offer alternatives on some of our menu items. Please just ask!

