

Φ. The Pier

Dinner Menu

Sample Menu Only Changes Monthly

Starters

Soup of the day & crusty bread	5.50
Seared scallops, butternut squash puree, toasted hazelnuts (*n)	15
Deep fried vegetable samosas, radish & spring onion salad, raita (vegan available)	9
Tempura tiger prawns, sweet chilli, soy & lime dipping sauce (df)	12
Warm Asian style duck salad, sesame oil, pomegranate & mango (*df)	10
Fish chowder (*)	8.50
Hot smoked salmon, prawns in Marie Rose sauce, avocado & melba toast (df) (* available)	12

Mains

Venison haunch steak, pulled shoulder, crushed new potatoes, pickled red cabbage, port jus, chocolate oil	20
Seared halibut steak, pea veloute, mangetout, fine beans, parsley mashed potato (*)	20
Chicken supreme, blue cheese sauce, sweet potato wedges, tenderstem & asparagus (*)	20
Chinese style slow cooked pork belly, vegetable stir fry, cashew & coriander noodles (df/n)	20
Chicken katsu curry, sesame rice (df)	17
10oz sirloin steak, mushrooms, onion rings, roasted tomato, chips (peppercorn sauce/garlic butter)	29
Beer battered Scrabster haddock, hand cut chips, garden peas & tartare sauce (df)	14.70
Pulled pork mac 'n' cheese, chips, dressed salad	15
Cajun spiced chicken burger, ranch mayo, rocket, chips, coleslaw (df/* available)	13.30
Beef burger, burger sauce, chips & coleslaw (add cheese & bacon 2) (df/* available)	13.30
Pork hotdog – Robert Grant pork sausage, BBQ pulled pork, mozzarella, onions, jalapenos, chips, coleslaw	13.30
Highland hotdog – Robert Grant beef sausage, Cockburn's haggis, cheddar, onions, mustard mayo, chillis, chips, coleslaw	13.30
Bannerman's of Tain prawns, Marie Rose sauce, hot & cold smoked salmon, sweet cured herring, dressed salad, coleslaw, oatcakes(*/df available)	15

Vegetarian/Vegan Mains

Bean burger, avocado, violife, tomato, leaves, chips (vegan)	12.80
Mac 'n' cheese, chips, salad (v)	12.50
Tomato & vegetable linguine, vegan parmesan (vegan)	15
Cauliflower katsu curry, sesame rice (vegan)	15

Desserts

Cheesecake of the day & vanilla ice cream	7.30
Sticky toffee pudding, butterscotch sauce & vanilla ice cream	7.30
Eton Mess - strawberries, meringue & cream	7.30
Warm rhubarb crumble blondie & ice cream	7.30
Affogato (espresso & vanilla ice cream) (*)	6.20
Selection of Scottish cheeses, oatcakes, fruit & red onion chutney	11.20
Vegan/* dessert available	

For the Wee Ones

Fish & chips, peas (df)	7.70
Grazing bowl (cheese, fruit, bread) (* available)	5
Sausage, chips & beans (df)	6.60
Plain pork hotdog & chips (df)	8.90
Mac 'n' cheese, chips, peas (v)	6.90
Small soup & half sandwich (cheese, tuna, ham)	5.20
Half sandwich & fruit pieces (* available)	4.50

Sides

Hand cut chips (vegan/df/*)	3.90
Loaded fries – BBQ pulled pork, cheddar, crispy onions, jalapenos	6.90
Side salad & coleslaw (v/*/df)	3.90

* - made using non-gluten containing ingredients
n - contains nuts
df - made without dairy products

Please inform your server of any food allergies or intolerances before placing your order.

We love to see your food photos!
Please tag us on Instagram @the_pier_laig
or Facebook @The Pier

