

# Loch Bay SEAFOOD RESTAURANT

**Simply Sublime Seafood . . . Our ethos is simplicity with fresh fish.**

**It is necessary to book to avoid disappointment.**

## **An example of our Menu**

**Dinner is a three course set price menu at £35.00**

Mini fish pie  
Steamed Arisaig mussels with white wine and parsley  
Grilled or fresh oysters  
Smoked trout and beetroot salad with horseradish dressing  
Summer soup of carrot and orange with Orbest coriander  
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Pan fried Sconsor scallops with chorizo  
Grilled Isle of Gigha halibut  
Fillet of wild Esk seatrout with white wine sauce  
Skate wing with capers and parsley  
Duo of plaice and seabass fillets with vermouth sauce  
Dressed and grilled Loch Bay king prawns with herb and garlic butter (£3.50 extra)  
Whole Dressed and grilled Little Minch lobster with herb and garlic butter (£11.00 extra)  
All the above are served with fresh vegetables and new potatoes or our hand-cut, triple cooked chips.

**Dinner price with platter including dessert for two people is £85.00**

Stein shellfish platter for two – an extravaganza of shellfish plus a dessert each.  
Mussels followed by an array of prawn tails/squatties, 4 oysters, 4 king prawns and a whole boiled and dressed lobster with salad and home-made bread

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Silky chocolate pot served with cream  
Drambuie and vanilla panna cotta with passion fruit syrup  
Baked lime cheesecake with mango coulis  
Cloutie dumpling with cream, crème fraiche or ice cream  
Scottish and French cheese with water biscuits and Benbecula oat cakes

We serve Fairtrade coffee from a bean to cup machine from 2.00 and Fairtrade teas from 1.75 per person

**All prices are inclusive of VAT. Parties of 7 or more incur a 10% service charge which will be added to the bill. Smoking is not permitted in the restaurant.**

**We welcome children over the age of 8 years old.**