

The George  
**Fish** Restaurant

## Starters

Spicy Fish Soup	£7.95
Homemade Roast Smoked Salmon Patè	£7.50
Grilled Goats Cheese with Pear Ketchup	£6.95
Trio of Smoked Salmon	£9.95
Langoustine Cocktail	£8.95
Rosemary & Garlic Brie Wedges	£6.95
Haggis Cakes with Mustard Mayo	£6.95
Scallops & Chorizo	£7.95

## Traditional Battered Fish & Chips

*Served with chips, lemon & rocket*

Cod	£14.95
Hake	£15.95
Haddock	£14.95
Lemon Sole	£16.95
Plaice	£15.95

## Fried Seafood & Fishy Salads

*Served with chips, lemon & rocket*

Scottish Large Wholetail Scampi	£16.95
Scallops & Chorizo	£16.95
Hot Smoked Salmon & Prawn Salad	£15.95
Home Made Fish Cakes & Salad	£13.95

## Grilled Fish

*Served with chips, lemon & rocket*

Salmon	£15.50
Sea Bass	£15.50
Halibut	£23.50
Rainbow Trout	£13.95
Cod	£14.95
Hake	£15.95

## Not Fish

*Served with chips, lemon & rocket*

Chicken Breast in Breadcrumbs	£12.50
Highland Fillet Steak	£32.50
<i>Add 5 Langoustines with Garlic Butter</i>	£42.50

## Vegetarian

*Served with chips, lemon & rocket*

Asparagus and Broad Bean Risotto	£11.95
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## Side Orders

Tomato, Mozzarella & Basil Salad	£4.95
Tomato, Olive & Rocket Salad	£4.75
Tomato & Red Onion Salad	£4.50
Crusty Bread with Butter	£2.75
Fresh Chips	£3.00
Baby Potatoes with Butter	£3.00
Pickled Onion	£0.30
Mushy Peas	£2.50
Homemade Coleslaw	£3.00

## Home-made Desserts

Bread & Butter Pudding	£6.25
Apple & Cinnamon Crumble	£6.25
Chocolate Fudge Cake	£6.25

*(All of the above served with pouring cream  
Add 1 scoop of ice cream for £2.10)*

Crème Brûlée	£6.25
Banoffee Pie	£6.25

Vanilla Dairy Ice Cream:

1 Scoop	£2.10
2 Scoops	£3.10
3 Scoops	£4.10

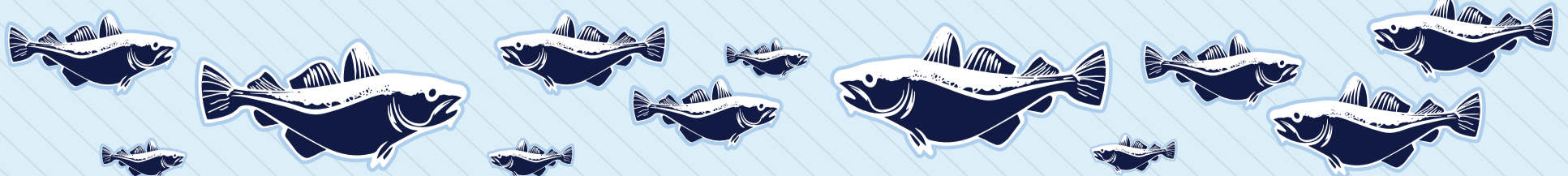
*Served with Chocolate or Raspberry Sauce*

## The George Haddock Tea

Haddock & Chips with Mushy Peas, Bread & Butter, Tea or Coffee	£14.95
or with a Glass of Cava	£17.95

*Served between 12.00pm & 6.00pm*

*Please ask for allergen advice*



# Beer & Cider

Innes & Gunn Lager:	
1/2 Pint	£2.95
Pint	£5.50
Loch Fyne Ales:	
Jarl ( <i>Blonde</i> )	£5.50
Vital Spark ( <i>Dark</i> )	£5.50
Highlander ( <i>Strong Ale</i> )	£5.50
Cider	£4.50
Non Alcoholic Lager	£3.95

# Soft Drinks

Fentimans Brewed Beverages:	
Mandarin & Seville Orange Jigger	£2.95
Traditional Ginger Beer	£2.95
Victorian Lemonade	£2.95
Natural Rose Lemonade	£2.95
Fresh Orange / Apple Juice	£2.40
Bottle of Diet Coke	£2.75
Bottle of Coke	£2.85
Irn Bru / Diet Irn Bru	£2.50
San-Pelligrino Fruit Drinks:	
Aranciata ( <i>Orange</i> )	£2.80
Limonata ( <i>Lemon</i> )	£2.80
Limone e Menta ( <i>Lime &amp; Mint</i> )	£2.80
Melograno e Arancia ( <i>Pomegranate &amp; Orange</i> )	£2.80
Aranciata Rossa ( <i>Blood Orange</i> )	£2.80
Pompelmo ( <i>Grapefruit</i> )	£2.80
San Pelligrino Mineral Water:	
250ml Still / Sparkling	£2.95
750ml Still / Sparkling	£3.95

# Spirits & Liqueurs

Gin / Blended Whisky / Vodka (25ml)	£2.95
Speciality Gin / Vodka	from £4.25
Brandy / Drambuie / Liqueurs	from £4.25

# Hot Drinks

Cappuccino	£2.40
Latte	£2.40
Espresso	£2.00
Double Espresso	£2.40
Americano	£2.20
Pot of Tea for One	£2.00
Irish Coffee	£7.50
Herbal Tea	£2.50

# Wine List

## White Wine

### House White

#### Sauvignon Blanc Réserve, Loma Negra *Chile*

From a cooler area of Chile, crisp lip-smackingly fresh with sea salt and lime notes, ideal with fish & chips.  
125ml - £4.50 / 175ml - £6.25 / 250ml - £8.25 / Bottle - £23.50

#### Albarino, Lenda *Spain*

A vibrant acidity on the palate by flavours of citrus and white fruit gives it a long pleasant finish.  
Bottle - £28.50

#### Vinho Verde Ponte de Lima, *Portugal*

The wine has the lifted spritz for which it is famous, notes of melon, citrus, apple.  
Bottle - £24.50

#### Picpoul de Pinet *France*

A very crisp and zesty white wine from the South of France.  
Bottle - £23.75

#### Sauvignon Blanc Haut-poitou Sauvion *Loire, France*

Relatively new appellation. It offers more tropical fruit to a Sancerre, ideal with salmon or shellfish.  
Bottle - £27.50

#### Inzolla Pinot Grigio Cantina della Torre *Sicily, Italy*

A well rounded wine with flavours of melon and white fruits. Crisp and dry.  
Bottle - £19.95

#### Muscadet de serre et Maine sur lie *La Salette, France*

Fresh and dry white wine crafted to par with seafood and fish. La Sablette refers to claws of a lobster.  
Bottle - £26.75

## Red Wine

### House Red

#### Merlot *Santa Helena, Chile*

A fresh Merlot with with aromas of blackberry's and plums, great with trout or halibut.  
125ml - £4.50 / 175ml Glass - £6.25 / 250ml Glass - £8.25 / Bottle - £23.50

#### Tempranillo *Canto, Campos Reales Spain*

An easy drinking full of aromas of red berries and more under the bonnet if needed.  
Bottle - £21.75

#### Bonarda Malbec *Casa Solera*

A ripe and juicy red full of fruit and hints of spice. A robust finish.  
Bottle - £23.00

#### Pinot Noir, Odd Lot *California USA*

A charming ripe fresh grape served either cold chilled or room temperature.  
175ml Glass - £7.50 / 250ml Glass - £9.50 / Bottle - £26.50

## Rosé Wine

#### Rose de Provence, *Chateau Sainte Croix Provence, France*

A slender wine pale in colour, herbs of the garrigue.  
Bottle - £27.50

## Sparkling Wine

#### Valformosa Cava Classic Brut *Catalonia, Spain*

A superb cava dry and fresh excellent with all seafood.  
Glass - £6.80 / Bottle - £26.00

#### Joseph Perrier 'Cuvee Royale' Brut Champagne *France*

A noble Champagne House still under family ownership, aged for 3 years giving complete sophistication.  
Magnum - £135.00 / Bottle - £70.00 / 1/2 Bottle - £37.50

