



The George

# Fish Restaurant

## Starters

|   |        |
|---|--------|
| Argyll Spicy Fish Soup                  | £9.95  |
| Homemade Roast Smoked Salmon Pâté       | £10.95 |
| Grilled Goat's Cheese with Pear Ketchup | £8.50  |
| Trio of Smoked Salmon                   | £14.50 |
| Prawn Cocktail                          | £12.50 |
| Brie Wedges                             | £8.50  |
| Haggis Cakes with Mustard Mayo          | £7.50  |
| Scallops & Chorizo                      | £14.50 |
| Salt & Pepper Squid & Dips              | £8.50  |

## Traditional Battered Fish & Chips

*Served with chips, lemon & rocket*

|            |        |
|------------|--------|
| Cod        | £19.50 |
| Hake       | £23.50 |
| Haddock    | £18.95 |
| Lemon Sole | £23.50 |
| Plaice     | £19.95 |

## Fried Seafood & Fishy Salads

*Served with chips, lemon & rocket*

|                                 |        |
|---------------------------------|--------|
| Scottish Large Wholetail Scampi | £19.95 |
| Scallops & Chorizo              | £25.50 |
| Hot Smoked Salmon & Prawn Salad | £19.95 |
| Home Made Fish Cakes & Salad    | £16.95 |
| Salt & Pepper Squid & Dips      | £18.25 |

## Grilled Fish

*Served with chips, lemon & rocket*

|                      |        |
|----------------------|--------|
| Salmon Fillet        | £19.50 |
| Sea Bass (2 fillets) | £24.50 |
| Halibut              | £29.50 |
| Rainbow Trout        | £17.95 |
| Cod                  | £19.50 |
| Hake                 | £23.50 |

## Not Fish

*Served with chips, lemon & rocket*

|  |        |
|--|--------|
| Chicken Breast in Breadcrumbs                | £16.50 |
| <i>with a spicy tomato, olive sauce</i>      |        |
| Highland Fillet Steak                        | £34.50 |
| <i>Add 5 Langoustines with Garlic Butter</i> | £44.50 |

## Vegetarian

*Served with chips, lemon & rocket*

|                  |        |
|------------------|--------|
| Mushroom Risotto | £14.95 |
|------------------|--------|

## Side Orders

|                                  |       |
|----------------------------------|-------|
| Tomato, Mozzarella & Basil Salad | £6.95 |
| Tomato, Olive & Rocket Salad     | £5.95 |
| Tomato & Red Onion Salad         | £5.95 |
| Crusty Bread with Butter         | £3.00 |
| Fresh Chips                      | £5.00 |
| Baby Potatoes with Butter        | £5.00 |
| Pickled Onion                    | £0.60 |
| Mushy Peas                       | £3.00 |
| Homemade Coleslaw                | £3.50 |

## Home-made Desserts

|  |       |
|--|-------|
| Bread & Butter Pudding   | £7.95 |
| Apple & Cinnamon Crumble   | £7.95 |
| Chocolate Fudge Cake   | £7.95 |
| <i>(All of the above served with pouring cream<br/>Add 1 scoop of ice cream for £2.75)</i> |       |
| Crème Brûlée   | £7.95 |
| Banoffee Pie   | £7.95 |

Vanilla Dairy Ice Cream:

*Served with Chocolate or Raspberry Sauce*

|                    |       |
|--------------------|-------|
| 1 Scoop            | £2.95 |
| 2 Scoops           | £3.95 |
| 3 Scoops           | £4.95 |
| Affogato           | £5.50 |
| <i>add Liqueur</i> | £5.50 |

## The George Haddock Tea

|  |        |
|--|--------|
| Haddock & Chips with Mushy Peas, Bread & Butter, Tea or Coffee | £18.95 |
| or with a Glass of Cava  | £23.95 |

*Served between 12.00pm & 6.00pm*



# Drinks List

## White Wine

### Sauvignon Blanc, Casa de Flores

Aromas of white, exotic and citrus fruits. Fresh with a refreshing finish.

125ml - £5.50 / 175ml - £7.20 / 250ml - £9.50 / Bottle - £29.95

### Sauvignon Blanc, Featherdrop

Flavours of lemon, lime, grapefruit and gooseberry, with a clean minerality.

Bottle - £42.50

### Alvarinho Trajadura, Adega de Monção

An aromatic nose; more ripe and complex than typical examples from this region.

125ml - £6.75 / 175ml - £9.50 / 250ml - £12.25 / Bottle - £36.00

### Albariño Abadia de San Campio, Terras Guada

Aromatic and dry with an intense nose of citrus fruits, and delicate floral understones.

Bottle - £49.00

### Picpoul de Pinet Cuvée Prestige, Domaine de Lauriers

A delicious, fresh palate showcasing hints of grapefruit and other citric notes.

Bottle - £38.00

### Muscadet de Sèvre-et-Maine sur Lie Château, Daniel Bideau

Lovely floral and almond notes, matched with well balanced acidity.

Bottle - £34.50

### Pinot Grigio delle Dolomito, Terre del Noce

Elegant and dry, with apple and banana fruit aromas, and a floral lift in the mouth.

175ml - £8.50 / 250ml - £11.50 / Bottle - £32.50

### Chardonnay Reserva Pionero, Morandé

Bright aromas with pear and green apple fruit. A medium-bodied palate.

175ml - £8.50 / 250ml - £11.50 / Bottle - £35.50

### Mâcon Péronne, Domaine du Mont-Epin

Ripe with expressive, mineral notes. Palate is dominated by citrus and pear notes.

Bottle - £52.50

### Sancerre Blanc, Domaine Pierre Martin

Quintessential Sauvignon Blanc; cut grass, gooseberries and blackcurrant leaves.

Bottle - £65.00

## Red Wine

### Merlot, Casa de Flores

Juicy and easy drinking. Plums and raspberries with hints of pepper and chocolate.

125ml - £5.50 / 175ml Glass - £7.20 / 250ml Glass - £9.50 / Bottle - £29.95

### Pinot Noir Reserva Pionero, Morandé

Elegant with notes of raspberry and gentle spice on the nose. A light and silky palate.

175ml Glass - £8.50 / 250ml Glass - £11.50 / Bottle - £32.50

### Rioja Crianza, Heaclio Alfaro

Bags of wild fruit, underpinned by floral and spiced notes. Long and balanced finish.

Bottle - £36.00

### Malbec Bodega La Flor, Pulenta Estate

Floral violet notes and raspberry aromas. Round and soft palate with gentle tannins.

Bottle - £48.00

## Sparkling Wine

### Joseph Perrier 'Cuvee Royale' Brut Champagne

A noble Champagne House still under family ownership, aged for 3 years giving complete sophistication.

Magnum - £145.00 / Bottle - £75.00 / ½ Bottle - £40.00

### Brut Nature Cava, Pago de Tharsys

Dry with aromatic notes of apricot, apple and pear. The palate is light and fresh.

125ml Glass - £7.50 / Bottle - £34.50

### Canard-Duchêne Cuvée Léonie Brut

Seductive and elegant. Tropical gingerbread notes. Fresh with flavours of pineapple confit.

Bottle - £75.00 / ½ Bottle - £40.00

## Rosé Wine

### Faugères Rosé, Domaine du Météore

Red fruits and blood orange with a fresh saline finish.

175ml - £11.25 / 250ml - £15.25 / Bottle - £39.00

## Beer & Cider

### Innes & Gunn Lager:

1/2 Pint £3.50

Pint £6.70

### Loch Fyne Ales:

Jarl (*Blonde*) £6.50

Vital Spark (*Dark*) £6.50

Highlander (*Strong Ale*) £6.50

Cider £5.50

Non Alcoholic Lager £4.50

## Soft Drinks

### Fentimans Brewed Beverages:

Mandarin & Seville

Orange Jigger £3.50

Traditional Ginger Beer £3.50

Victorian Lemonade £3.50

Natural Rose Lemonade £3.50

Raspberry Lemonade £3.50

Fresh Orange / Apple Juice £3.50

Bottle of Diet Coke £3.50

Bottle of Coke £3.50

Bottle of Fanta £3.50

Irn Bru / Diet Irn Bru £3.50

### San-Pelligrino Fruit Drinks:

Aranciata (*Orange*) £3.50

Limonata (*Lemon*) £3.50

Limone e Menta (*Lemon & Mint*) £3.50

Melograno e Arancia £3.50

(*Pomegranate & Orange*)

Aranciata Rossa (*Blood Orange*) £3.50

Pompelmo (*Grapefruit*) £3.50

### San Pelligrino Mineral Water:

250ml Still / Sparkling £3.50

500ml Still / Sparkling £4.50

## Spirits & Liqueurs

Gin / Blended Whisky / Vodka (*25ml*) £3.00

Speciality Gin / Vodka from £5.50

Brandy / Drambuie / Liqueurs from £5.50

## Hot Drinks

Cappuccino £3.50

Latte £3.50

Espresso £2.60

Double Espresso £3.60

Americano £2.60

Pot of Tea for One £3.00

Irish Coffee £9.50

Herbal Tea £3.50