

WHIGHAMS



While You Decide

Artisan sourdough, extra virgin olive oil (vgn)	£1.00	Gordal olives (vgn)(ngci)	£3.50
Lemon & coriander hummus, grilled flatbread (vgn)	£3.50	Sea salted almonds (vgn)	£3.00

Starters

Vegetarian	
Soup of the day (vgn)(ngci) served with artisan sourdough & butter	£4.95
Lightly pickled spring vegetable rice paper roll with a soy & honey dip (vgn)(ngci)	£4.95
Fish	
Traditional Scottish Cullen Skink (ngci) served with artisan sourdough & butter	£5.95
Crispy coated calamari with soy, sesame & chilli dip	£5.95
Belhaven whisky cured smoked salmon, lemon & chive crème fraiche (ngci), germagrain bread	£6.95
Whighams fishcake with tartare sauce & herb salad	£5.25/£9.95
Meat	
Haggis croquettes with clapshot mash, whisky & wholegrain mustard crème fraiche	£5.95
Scottish sharing board; venison chorizo, chorizo curado, oak smoked duck breast, Anster cheddar, Hebridean blue cheese & Corra Linn, olives, hummus, chutney & sourdough bread	£20.00

Fresh Shellfish

Fresh Loch Fyne oysters, (ngci) 3, 6 Or 12 with shallot vinegar (ngci) or soy & ginger (ngci)	£6, £12 or £24
Shetland mussels (ngci): Main course served with Fries <i>Ask your server for today's sauce</i>	£6.95/£12.95
Scottish lobster chilled or grilled, house salad & hand cut chips	Half £22.50/Whole £38.95
Chilled seafood platter for two (ngci); (Only available Friday to Sunday)	£40.00
smoked trout, mackerel & salmon, roll mop herring, oysters, clams, langoustines, mussels & tiger prawns.	
Add half a lobster for £10.00	

Mains

Vegetarian	
Linguini with tomato, chili, olive & capers (vgn) (Add seared king prawns for £5)	£10.50
Harissa roasted cauliflower with a chickpea, tomato & red onion salsa, cucumber raita & flatbread (v)	£10.95
Fish	
Goan fish curry with pilau rice, mango pickle (ngci) & grilled flatbread	£14.95
Beer battered haddock fillet with fries, tartare sauce and minted peas	£12.95
Grilled whole lemon sole with charred baby leeks, samphire & a caper beurre noisette	£21.95
Hot smoked salmon salad, green beans, olives, capers, new potatoes salad, chilli & lime dressing (ngci)	£13.95
Meat	
Scottish lamb casserole, rosemary roasted potatoes & Yorkshire pudding	£16.95
Whighams 6oz burger on a brioche bun with sriracha ketchup & fries	£10.95
Add Scottish Cheddar, Hebridean Blue or Virginia Smoked Bacon	£1.5/1.5/1.5
8oz, 32 day aged Scottish rib eye steak with roasted cherry vine tomatoes, rocket & hand cut chips (ngci) (Add garlic butter or peppercorn sauce for £2)	£26.95

Sides

Rocket & parmesan salad (v) (ngci)	£3.50	Seasonal vegetables (v) (ngci)	£3.00
Charred baby leeks, peas & garlic butter (v) (ngci)	£4.00	Fries/new potatoes (v) (ngci)	£3.00

NGCI = Non-gluten containing ingredients; V = Vegetarian; VGN = Vegan

A discretionary service charge of 10% will be added to parties of 6 or more.

Please advise your server of any food allergies. Allergens sheet available. Prices inclusive of 20% VAT.



MOULES MONDAY

A MAIN COURSE MUSSELS WITH A CHOICE OF SAUCE,
FRIES AND A DRINK

£12.50 PER PERSON

Bar Bites

Scottish sharing board; venison chorizo, chorizo curado, oak smoked duck breast, Anster cheddar, Hebridean blue cheese & Corra Linn, olives, hummus, chutney & artisan sourdough bread	£20.00
Salt cod croquettes with saffron mayo	£4.50
Lemon & coriander hummus with flatbread <i>(vgn)</i>	£3.50
Artisan sourdough with extra virgin olive oil & balsamic <i>(vgn)</i>	£1pp
Pistachios/roasted & sea salted almond <i>(vgn) (ngci) (n)</i>	£3.00
Haggis croquettes with clapshot mash, whisky & wholegrain mustard crème fraiche	£5.95
Loch Fyne oysters with shallot vinaigrette or soy & ginger <i>(ngci)</i>	£2ea
Bowl of crispy calamari with aioli	£4.50
Patron green peppers <i>(vgn)(ngci)</i>	£4.00
Gordal olives <i>(vgn)(ngci)</i>	£3.50
Fries with aioli or sriracha ketchup <i>(ngci)</i>	£3.00
Butcher's chipolatas drizzled with honey & thyme	£4.50

LIVE JAZZ EVERY SUNDAY NIGHT

BLUES ON THE FIRST & THIRD TUESDAY OF THE MONTH

SINGERS NIGHT ON THE SECOND TUESDAY OF THE MONTH

ASK US FOR MORE DETAILS
