

WHIGHAMS



While You Decide

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

Starters

<i>Vegetarian</i>	
Soup of the Day (vgn)(ngci) served with artisan sourdough & butter	£4.95
Veggie Haggis Croquettes with clapshot puree, whisky & wholegrain mustard crème fraiche (v)	£5.95
<i>Fish</i>	
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
<i>Meat</i>	
Haggis Croquettes with clapshot puree, whisky & wholegrain mustard crème fraiche	£5.95
Scottish Sharing Board ; venison chorizo, wild boar & fennel sausage, venison salami, pork duck & chicken liver terrine, Anster cheddar, Hebridean blue cheese & Rachel's goat's cheese, 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
Chilled Seafood Platter for two (ngci): <i>(Only available Friday to Sunday)</i>	£40.00
smoked trout, mackerel & salmon, roll mop herring, oysters, clams, langoustines, mussels & tiger prawns.	

Mains

<i>Vegetarian</i>	
Linguine with tomato, chili, olive & capers (vgn) <i>(Add seared king prawns for £5)</i>	£10.50
Cauliflower, Chestnuts & Spinach Goan Curry with pilau rice, mango chutney (vgn)(ngci)(df) & grilled flatbread	£11.95
<i>Fish</i>	
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 caper beurre noisette & tenderstem broccoli	£21.95
<i>Meat</i>	
Pheasant, Leek and Bacon Pie & rosemary roasted potatoes	£15.95
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) <i>(Add garlic butter or peppercorn sauce for £2)</i>	£26.95

Sides

Rocket & Parmesan Salad (v) (ngci)	£3.50	Seasonal Vegetables (v) (ngci)	£3.00
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, wild boar & fennel sausage, venison salami, pork duck & chicken liver terrine, Anster cheddar, Hebridean blue cheese & Rachel's goat's cheese, olives, hummus, chutney & artisan sourdough bread	£20.00
Lemon & Coriander Hummus with flatbread <i>(v)</i>	£3.50
Artisan Sourdough with extra virgin olive oil & balsamic <i>(vgn)</i>	£1pp
Pistachios or Roasted & Sea Salted Almonds <i>(vgn) (ngci) (n)</i>	£3.00
Salt cod croquettes with saffron mayo	£4.50
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
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
