



STARTERS

Gourdon Skink	7.95	Highlander Fritters	7.50
Gourdon smoked haddock in a thick creamy broth served with crusty bread		Haggis and Stornoway black pudding Fritters served with homemade peppercorn sauce	
Panko breaded mushrooms (V)	5.95	Halloumi bites (V,GF) New Dish	6.75
Served with garlic mayo		Breaded and served with a hot honey dip	
Fried Whitebait New Dish	7.50	Battered Calamari	8.25
Dusted with smoked paprika and served with a lemon mayo		Homemade battered salt & pepper calamari with sriracha mayonnaise	

Warm Focaccia and Sourdough

Served with Olives, Balsamic vinegar, Olive oil & sun blushed tomatoes 6.95



MAINS



Award Winning Haddock n' Chips	Small 9.50	Panko breaded sole goujons	Small 10.95
Fresh local haddock cooked to your liking: Battered, breaded or grilled in garlic butter or GF battered (+25p)	Regular 15.50	Served with chips and salad	Regular 16.95
	Jumbo 18.95		Jumbo 19.95

MAKE IT A SEAFOOD DUO!

Add 6 scampi for £5.50

Add 6 battered king prawns for £8.50

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Gourdon Smoked haddock	16.50
Fresh Gourdon smoked regular haddock cooked to your liking: Battered, breaded or grilled in garlic butter or GF battered (+25p)	

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Add 6 battered king prawns for £8.50

Mixed Fried Fish New Dish	Regular 18.50
Served with chips salad garnish and sweet chilli dip (GF batter available +25p)	Jumbo 22.00

Thai Crab cakes New Dish	18.95
Made with brown crab meat, chilli, ginger & lime, coated in panko breadcrumbs and served with chips and a side salad	

Seafood Linguini New Dish	17.95
In a creamy white wine sauce with salmon, squid and prawns	

Breaded wholetail Scottish scampi	Small 9.50
Served with Chips & Garden Peas	Regular 14.25
	Jumbo 17.50

Homemade breaded fishcakes	Small 9.50
Breaded fishcakes with fresh Gourdon smoked haddock and hot smoked salmon, served with chips and a side salad	Regular 14.50
	Jumbo 17.95

Fresh chicken fillets	Small 9.50
Homemade and seasoned with our secret blend of 7 spices served with a salad garnish & chips	Regular 14.75
Panko breaded, battered or GF battered (+25p)	Jumbo 16.95

Monkfish Curry New Dish	18.95
Served in a Caribbean style curry sauce with rice	

Homemade Mac n' Cheese (V)	12.95
Served with Garlic bread	

Deluxe 4 cheese Macaroni New Dish	14.95
Topped with a Bacon, Parmesan and truffle oil crust & served with Garlic bread	

Seafood Platter for 2	49.00
Battered Haddock, Breaded Smoked Haddock, Battered King prawns, Calamari and Salmon with a breaded fish cake, Thai Crab cake, Whitebait, crispy Capers, Tartar sauce, chips and a salad garnish	

UPGRADE TO SWEET POTATO FRIES FOR £2.50



BURGERS, HOT DOG, TACOS & LOADED FRIES



UPGRADE TO SWEET POTATO FRIES FOR £2.50

Fillet of Sole	13.95	1/4lb Cheese Burger	13.50
Breaded sole fillets, with a lemon and pepper sauce, salad leaves, served in a brioche bun		with lettuce, tomatoes, pickles and homemade burger sauce ADD: Bacon for £1.50	
Soft Shell Crab Burger	17.50	Cajun Chicken Burger New Dish	14.95
Whole soft shell crab breaded, with pickled onions, salad leaves and chilli & pineapple salsa		Marinated flame-grilled chicken breast, spiced Cajun mayo with crème fraiche, lime and coriander and salad leaves. ADD: Bacon or Katsu Curry sauce for £1.50	
Texan Burger New Dish	14.95	The Ultimate Dog	13.50
6 oz butchers beef burger with onion rings, rum infused tomato sauce, smoked applewood cheese and salad leaves		A big foot sausage with crispy fried onion and a nacho cheese sauce in a brioche bun	
Goats cheese (V) New Dish	12.95	Loaded Fries New Dish	
Crispy golden goats cheese, lettuce, pickled onions, with sweet chilli jam, and sweet potato fries		A large bowl of our beef dripping fries topped with;	
Tacos		Haggis, Cheese and a Pepper sauce	10.95
Served in a soft flour tortilla, crispy cabbage, guacamole, pico de gallo, crème fraiche and sriracha hot sauce, with chips		4 cheese Macaroni	9.95
Choose from:		Deluxe 4 cheese Macaroni, topped with a Bacon, Parmesan and truffle crust	10.95
Breaded sole goujons	17.95	Curry Sauce and cheese	9.95
Battered King prawns	19.95	Fried Onions & Fresh chillies	7.50
Battered Calamari	18.95		
Cajun Chicken	17.95		
Halloumi (V)	13.95		

SIDES

Beans/Garden Peas/ Mushy Peas (V,GF)	2.50	Onion rings	3.75
Pickled onion/Pickled egg (V,GF)	1.80	Side salad (V,GF)	4.50
Bread & butter (V)	3	Sweet potato fries (V,GF available)	4.50
Curry sauce (V)/Gravy/Coleslaw (V,GF)	3	Chips (V)	4
Breaded Halloumi bites (V,GF)	6.75	Big Foot sausage, smoked sausage (GF)	6
Mozzarella sticks/Jalapeno poppers (V)	5.50	Pudding: white, red, Stornoway black pudding, haggis	6

At the Quayside, we pride ourselves on sourcing locally as much as we can.

If we can't source locally, we will source sustainably and seasonally.

WE COOK THE TRADITIONAL WAY IN BEEF DRIPPING FOR AN AUTHENTIC FLAVOUR.

Vegetable oil available on request.

Our fish comes from Gourline of Gourdon

Our potatoes are sourced from WM Fraser of Potterton

Our meat comes from McHardy's of Stonehaven

Our fruits and vegetables come from Turrieffs of Montrose

(GF)- items containing no gluten

(V)- Vegetarian

Full allergen advice available upon request



TIDDLERS MENU (UNDER 12'S)

9.95

Ahoy little sailor!

Choose your main meal, a drink and a scoop of your favourite ice cream!



Fresh local Haddock

Battered, breaded, grilled or GF batter, served with chips and peas or beans

Hot dog

In a brioche bun, served with chips and peas or beans

Mac'n'Cheese (V)

served with chips

Chicken Fillets

Breaded, battered or GF batter, served with chips and peas or beans

Homemade breaded Fishcake

Breaded fishcakes with fresh Gouardon smoked haddock and hot smoked salmon, served with chips and peas or beans

Breaded wholetail Scottish Scampi

served with chips and peas or beans

Breaded sole goujons

served with chips and peas or beans

Tiddlers Drinks

Water-Milk

Orange juice-Apple juice

Cordial: blackcurrant, orange or lime

Simply fruity: apple, orange, blackcurrant or strawberry

Tiddlers Ice Cream

Ice Cream: (V, GF available)

Vanilla - Chocolate - Strawberry - Raspberry ripple - Mint chocolate chip-Mango sorbet-Raspberry sorbet

Sauce:

Chocolate-Strawberry-Toffee



DESSERTS



Warm Chocolate Brownie 6.50
Decadent double chocolate brownie served with vanilla ice cream

Spiced Apple and Pear Crumble 6.50
Served with custard

Homemade Sticky Toffee Pudding (V) 6.95
With delicious toffee sauce, served with pouring cream or ice cream

Trio of Ice Cream (V,GF available) 5.95
Choose from: vanilla, chocolate, strawberry, raspberry ripple, mint chocolate chip, mango sorbet, raspberry sorbet

Affogato (V,GF available) 7.50
Fresh espresso, a scoop of vanilla ice cream and your choice of Disaronno, Glayva, Cointreau, Baileys or Drambuie
Make it a virgin (No alcohol) 5



AFTER DINNER DRINKS

Espresso 2.50
Double espresso 3
Americano 3
Breakfast tea 3
Earl Grey tea 3
Peppermint tea 3
Camomile tea 3

Green Tea 3
Latte 3
Cappuccino 3
Flat white 3
Hot chocolate 3.50
Decaf coffee 3
Decaf tea 3

Baileys 4.50
Disaronno 4.50
Drambuie 4.50
Glayva 4.50
Tia Maria 4.50
Glenfiddich 12 yr 5.50
Tannavulin Double Cask 5.50

Syrups- Vanilla, Hazelnut, Caramel 50p

