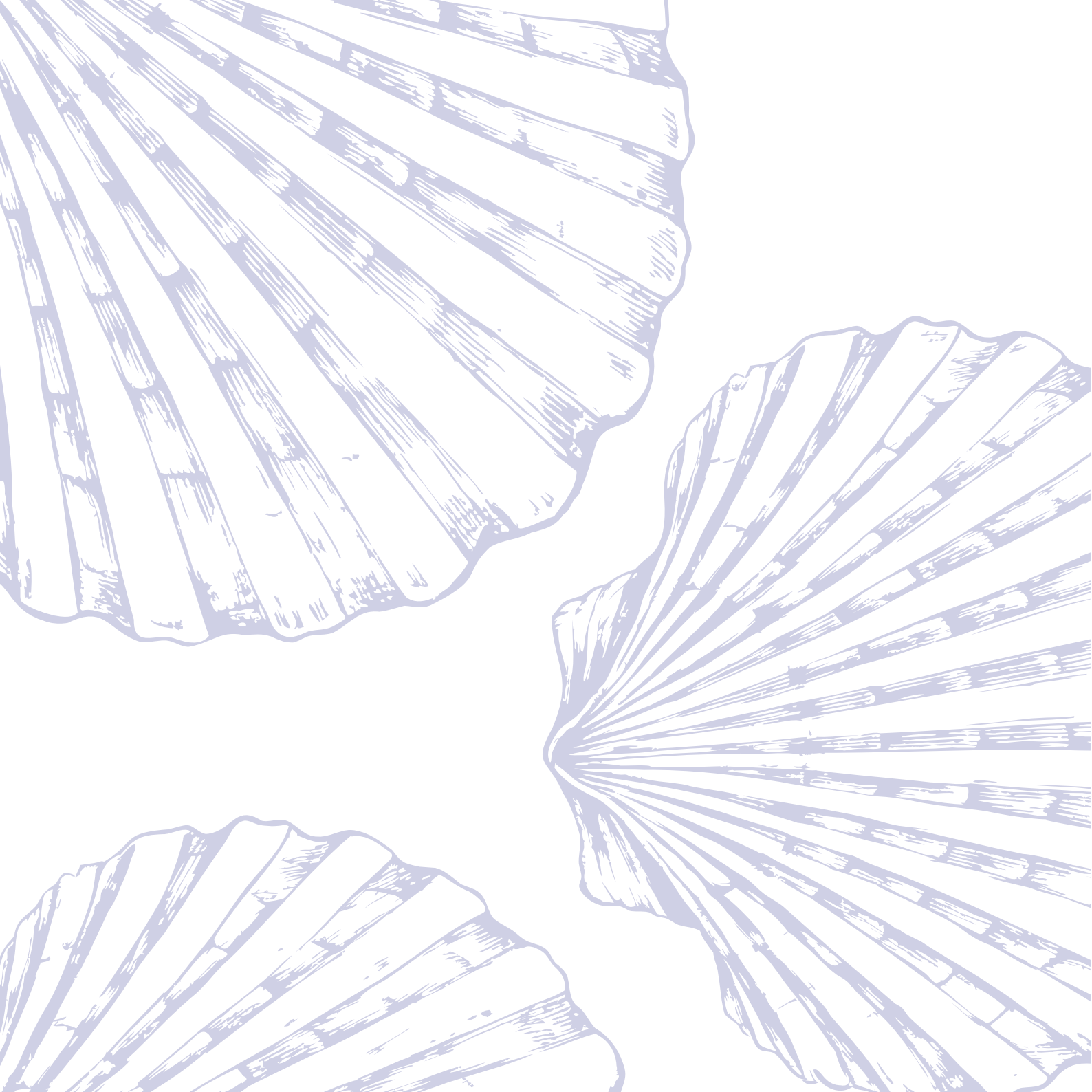


# COAST & CREEEL

A LA CARTE



## NIBBLES

### **RUSTIC SOURDOUGH** ◉ 4.75

Artisanal bread for two, served with a velvety seaweed butter.

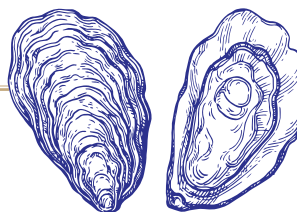
### **PADRÓN PEPPERS** ◉ 4.25

Delicately charred Spanish Padrón peppers, complemented by smoked salt flakes and herb crème fraiche.

### **GORDAL OLIVES** ◉ 4.5

Succulent Spanish pitted Gordal olives.

For guests with dietary requirements or food allergies, please consult your server for our allergen chart before ordering.



## NATURAL OYSTERS ON THE HALF SHELL

Fresh, market-sourced oysters served on ice, accompanied by your choice of:

**SHERRY VINEGAR, SHALLOTS, AND LEMON**

**EDINBURGH GIN, LIME, CHILLI, MIRIN,  
AND GINGER**

**THREE**

10

**SIX**

19

**NINE**

25

## STARTERS

### **SCOTTISH SHELLFISH BISQUE** 8.95

A rich, homemade bisque, served with freshly baked bread and dulse butter.

### **CHARGRILLED KING PRAWNS** 11.95

Scottish king prawns, grilled to perfection, with black garlic aioli, sourdough, and shell-fish-infused oil.

### **PAN-SEARED SCALLOPS** 13.95

Scottish scallops adorned with shrimp, lemon, clarified caper butter, parsley oil, sam-phire, and artisan bread.

### **GRILLED OCTOPUS** 12.95

Tender grilled octopus paired with baby potatoes, romesco sauce, and salsa roja.

### **SCOTTISH COD CROQUETTES** 9.95

Crispy cod croquettes served with pickled samphire, seaweed salt, and miso mayo.

### **SMOKED MACKEREL PÂTÉ** 9.85

Creamy smoked mackerel pâté served with toasted sourdough, accompanied by fennel and rocket.

### **BEEF BRISKET TACO** 8.95

Flavourful beef brisket enveloped in a soft tortilla, topped with salsa roja and pickled shallots.

### **CHIPOTLE CHICKEN WINGS** 8.25

Succulent chicken wings marinated in smoked chipotle, garnished with toasted sesa-me, fresh chillies, and spring onion.

### **GOATS' CHEESE & WILD MUSHROOM** ◉ £9.50 **CROQUETTES**

Crispy croquettes filled with goats' cheese and wild mushrooms, served with miso mayo and parsley oil.

### **SCOTTISH SMOKED SALMON** 9.95

Gin-cured salmon, garnished with coriander, shallots, lime salsa, crème fraiche, and dill oil.

## MAINS

<b>PAN-FRIED WHOLE LEMON SOLE</b>	31.95	<b>FILLETS OF HALIBUT</b>	29.95
Delicately pan-fried lemon sole, served with brown butter baby potatoes, asparagus, baby courgette, shrimp, capers, and a parsley lemon butter sauce.		Succulent halibut fillet served with dauphinoise potatoes, baby courgette, asparagus, samphire, and beurre blanc.	
<b>PANCHERI PASTA WITH CREEL CAUGHT LANGOUSTINE</b>	23.95	<b>MONKFISH &amp; KING PRAWN CURRY</b>	22.95
A symphony of razor clams, mussels, and cockles, in a seafood bisque with fresh cherry tomatoes, chilli, and garlic, finished with parmesan.		A fragrant coconut curry infused with ginger, garlic, and chilli, served with basmati rice.	
<b>SCOTTISH SEA BASS FILLETS</b>	23.95	<b>SCOTTISH SCALLOPS THERMIDOR</b>	26.95
Crispy-skinned Sea bass fillets served atop crushed Jersey Royals, accompanied by steamed broccolini, baby courgette, vine tomatoes, and a garlic-caper sauce.		Five king scallops dressed in Isle of Mull cheddar and Manchego, served with asparagus, triple-cooked chips, and rocket.	
<b>BATTERED HADDOCK AND CHIPS</b>	17.95	<b>CHICKEN ESPETADA</b>	17.95
Traditional battered haddock, served with triple-cooked chips, garden peas, tartare sauce, a lemon wedge, and pickled shallots.		Marinated chicken breast grilled to perfection, served with dauphinoise potatoes, wild rocket, and chimichurri.	
		<b>GNOCCHI</b> ♦	15.95
		Handmade gnocchi tossed with parmesan, pistachio, basil, and pine nuts.	

An optional 8% service charges will be added towards your bill. Many thanks for your customs.

## MAINS

### **BORDERS LAMB RUMP**

27.95

Succulent lamb rump from Scottish Borders served with baby roasted potatoes, baby courgette, broccolini, and chimichurri.

### **HOUSE PLATTER “SEA ON THE PLATE”**

60 | 115

A luxurious selection of charcoal-grilled crustaceans and fish fillets including lobster (half for one and whole for two), langoustines, seabass fillet, prawns, and scallops.

Accompanied by a delectable crustacean bisque with white wine, garlic, olive oil, and a hint of chilli, served with fresh sourdough for dipping.

### **SHARING EXPERIENCE: SEAFOOD BOIL**

55pp

Embark on a delightful culinary adventure with a spectacular selection of the finest Scottish seafood.

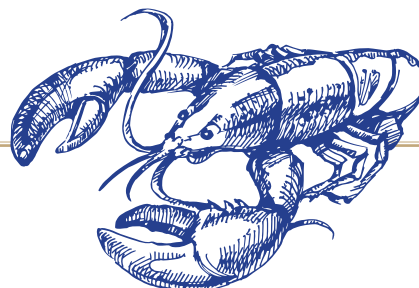
This interactive dining experience features an array of locally sourced shellfish presented directly at your table, complete with shellfish cutlery, bibs, and gloves, allowing you to enjoy the fun of cracking, peeling, and savouring each exquisite bite.

### **RUCUC SALAD •**

12.5

A vibrant salad featuring wild rocket, blue cheese, olives, red onions, toasted walnuts, and sun-dried tomatoes, drizzled with reduced vinaigrette.

Add 5oz Picanha steak for an additional 10.95  
Or Grilled Prawns (5Pcs) 7.95



### **CREEL CAUGHT SCOTTISH LOBSTER**

**HALF LOBSTER** 31.95

**WHOLE LOBSTER** 55.95

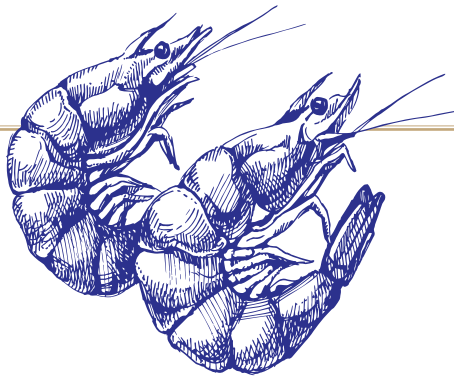
Grilled with Café de Paris butter or thermidor style with Isle of Mull cheddar and Manchego.  
Served with fries and dressed salad.



## FROM THE GRILL

All meats are minimum 35 days dry-aged Scotch beef, served with triple-cooked chips, vine-ripened cherry tomatoes, roasted mushrooms, and dressed wild rocket.

<b>PICANHA 10OZ</b>	<b>RIBEYE 8OZ</b>	<b>FILLETS 8OZ</b>
26.95	32.95	35.95



## LAND & SEA

<b>FILLET (8oz) &amp; GRILLED PRAWNS</b>	40.95
<b>FILLET (8oz) &amp; OCTOPUS OR SCALLOPS</b>	42.95

## SIDES ORDERS

<b>TRIPLE COOKED CHIPS</b>	3.95
<b>SEASONED CHIPS</b>	4.25
<b>MANCHEGO &amp; TRUFFLE CHIPS</b>	4.5
<b>GRILLED CHILLI BROCCOLINI</b>	4.5
With citrus dressing.	
<b>GRILLED ASPARAGUS</b>	5.5
With Beurre Blanc and almond flakes.	
<b>SALT &amp; VINEGAR ONION RINGS</b>	3.95
<b>BROWN BUTTER NEW POTATOES</b>	4.5
<b>DAUPHINOISE POTATO</b>	4.25

## SAUCES & BUTTERS

<b>DULSE BUTTER</b>	3
<b>CAFÉ DE PARIS BUTTER</b>	3
<b>CHIMICHURRI</b>	3
<b>GREEN PEPPERCORN</b>	3
<b>BEURRE BLANC</b>	3
<b>MELTED STILTON</b>	3

## DESSERTS

**SCOTTISH & FRENCH  
CHEESEBOARD** 10.95

An exquisite selection of local and imported cheeses, served with spiced tomato pickle and oatcakes.

**LEMON CHEESECAKE** 7.5

Served with fresh fruits in addition to chantilly cream.

**WARM STICKY TOFFEE PUDDING** 7.95

Indulgent sticky toffee pudding drizzled with toffee sauce, accompanied by soft fruits and vanilla ice cream.

**WARM CHURROS** 7.95

Mini churros filled with dulce de leche, dusted with cinnamon, served with vanilla ice cream and dark chocolate sauce.

**SELECTION OF SEASONAL  
DAIRY ICE CREAM/SORBET** 2.15 per scoop

Please inquire about available flavours.



**COASTANDCREEL.CO.UK**  
(AWAITING FOR ULR CONFIRMATION)