



# THE SHORE

GRILL & FISH HOUSE





## NIBBLES AND SHARERS



Dressed crab blinis, avocado & chive cream, lemon balm...£4

Marinated Kalamata & Nocellara olives...£4

Sourdough & cherry tomato focaccia...£4

Loch Creran Oysters

1...£3.00 3...£8.00 6...£14.00

Choice of dressing: Natural | Gin & cucumber granita | Classic red wine vinegar & shallot



## STARTERS

Charcuterie board...£10.50

Selection of cured meats, house pickles, tomato bread

Soup of the day...£4.95

Cherry tomato focaccia

Treacle-cured salmon...£6.50

Heritage radish salad, basil, linseed cracker

½ kilo of steamed Scottish rope grown mussels...£8

Cherry tomato focaccia

Choice of sauce:

Classic Marinère | Hay-smoked Cullen skink

Or why not try a kilo pot of mussels with fries as a main course...£16

Hebridean Scallops...£9.50

Stornoway black pudding, wild garlic, Pink Lady apple

Chicken liver pâté...£5.50

Hazelnut brioche, mango & peach chutney

Sticky baby back Creole ribs...£6.50

Smoky bbq glaze, apple slaw

Burrata & Heritage tomatoes...£5.95

Pesto, apple mint, confit garlic crispbread

## MAINS

Cod with Caledonian "Rare Red" beer sauce, brown shrimp, malt onions, burnt tenderstem broccoli...£13

Scottish East Coast fish pie, buttered greens & peas...£10

Josper-Roasted & Shaved Asparagus...£10  
Romesco orzo, crumbled goat's cheese

Mackerel, mussel, prawn & shellfish broth, dauphinoise potatoes, wild garlic, spinach ...£13

The Shore 'Burger'...£12

7oz / 200g Borders beef, crispy bacon, tomato, red onion, pickles, Isle of Mull cheddar, chipotle mayo, fries

The Shore 'Haddock Supper'...£12

Scottish haddock in Caledonian 'Three Hop' batter, triple cooked chips or crispy French fries with chunky tartare sauce, mushy pea, charred lemon

Heather honey-glazed pork belly, sticky cheek, smoked polenta, capers, pine nuts...£12

## SANDWICHES & SALADS

Chicken & bacon club, sunblush tomato pesto, Cajun skinny fries...£10

Brisket Sandwich...£13

Smoked garlic aioli, charmoula, onion jam, fries

Harissa grilled halloumi sandwich, tapenade, Josper-scorched peppers, fries...£10

The Shore Caesar salad...£8

Cos lettuce, pancetta, anchovy, garlic croutons

Add hot smoked salmon

Grilled chicken

All £3.50



Roast squash, tenderstem broccoli, peas, quinoa, pistachio dukkah, preserved lemon...£8

Add hot smoked salmon

Grilled chicken

All £3.50



## THE GRILL

All our beef is from grass fed cattle, sourced from the finest farms in the Scottish Borders. With an emphasis on sustainable farming all beef is individually selected by our master butcher. It is then dry aged on the bone for a minimum of 35 days in dedicated maturing conditions, concentrating the flavour and ensuring tenderness. All our steaks are grilled at 450 degrees centigrade on our Josper charcoal grill for a genuine chargrilled smoky flavour. All grill choices are served with chips, watercress salad & your choice of sauce.

Fillet  
8oz / 227g  
£28

Sirloin  
10oz / 280g  
£25

Ribeye  
10oz / 280g  
£27

T-Bone  
18oz / 500g  
£35

Barnsley Cutlet  
10oz / 280g  
£20

Add Three Josper-grilled whole langoustines for £10



### SAUCES

Peppercorn | Beef & beer BBQ | Red wine  
Confit garlic & parsley butter | Béarnaise



### ADDITIONS

Sticky balsamic silver skin onions | Two fried duck eggs  
Smoked bone marrow & crispy onions

ALL  
£3

## SIDES ALL £3

Triple-cooked chips or skinny fries, smoked garlic aioli  
Beer-battered onion rings

Rocket & parmesan  
Mac'n'Cheese  
Heritage tomato & red onion salad



Baby new potatoes, summer herb oil  
Portobello mushrooms, garlic & parsley butter

Many of our dishes are available as Gluten Free & / or Dairy Free versions – ask your server for information. Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. All meat weights are uncooked. Prices are in GBP and include VAT.