



# menu

WELCOME TO THE SHIELDAIG BAR AND COASTAL KITCHEN. PLEASE TAKE YOUR TIME TO BROWSE OUR MENU

## SOUPS

See blackboard for today's homemade soup(s) served with our homemade bread

Cup	£4.00
Bowl	£5.50

Our house seafood chowder:

Cup	£5.00
Bowl	£6.25

## CAESAR SALADS

With Romaine lettuces, garlic croutons, our house caesar dressing and anchovies. (Request omission of anchovies for )

£8.00

With free-range chicken: £13.25

With Shieldaig village smoked salmon: £15.25

With langoustines: (3) £15.50

## VEGETARIAN DISHES

See blackboard for today's other vegetarian dishes

### Grilled goat's cheese

Set on a crouton with mixed leaves and a whisky and heather honey dressing £6.25/£9.75

### Aubergine a la parmigiana

Served with a salad £11.95

## MEAT DISHES

See blackboard for today's other meat dishes

### Steak Tartare

Hand chopped fillet steak with all the accompaniments for you to mix to your taste  
4oz £16.00  
6oz £22.50

### Aged Rib-eye "steak frites"

Cooked to your liking and served with chips, oven-roasted cherry tomatoes and small salad £18.00  
"Au poivre" £21.00

### Haggis, neeps and tatties

Traditionally made to a local recipe, with grain mustard mashed potatoes, peas and onion gravy £6.95/£9.95

### Our bangers, mash & peas

Scottish venison sausages with grain mustard mashed potatoes £10.95

### Homemade beef burger and chips

Served with gherkin and our special coleslaw £9.95  
Add blue or swiss cheese + £1.50  
Add fried onions + £1.50

### Slow roasted rack of pork ribs

With our BBQ sauce and salad £11.00/£15.00

## PIZZAS FROM THE WOOD-FIRED OVEN

### Each day we prepare pizzas...

Hand-spun from pizza dough made in-house to a classic recipe

See blackboard for today's pizza and other wood-fired specialities

## SIDES

### Our homemade bread

With aged balsamic vinegar and extra virgin olive oil £2.50

Chips £2.50

Manzanilla olives (pitted) £4.00

### Coastal Kitchen coleslaw

With recommended, but optional, crumbled stilton £3.00

### Our house salad

With our house dressing £3.00

## FISH & SHELLFISH DISHES

**Fresh local seafood** from our village fishermen, traditionally creel-caught or dived, from sustainable sources and delivered from the jetty to the kitchen door each day.

### The famous Coastal Kitchen seafood stew

A selection of the finest local seafood and saffron new potatoes in a langoustine-based bisque and served with our homemade bread £18.95

### Loch Torridon langoustines

With lettuce & our Rose de Mai sauce £2.50 each

### Loch Torridon langoustines

Ala plancha (6) £16.50

### Loch Torridon langoustine scampi

Served with chips, salad and our tartare sauce (6) £17.25

### Shieldaig village smoked salmon

with capers, lemon and homemade bread £9.95/£15.95

### Crabcakes

Made with fresh local crab and served with our lemon mayonnaise (2) £7.00  
(3) £9.75

### Organic Scottish salmon

See Blackboard for today's presentation

### Fish and chips

Fresh Scottish haddock in our batter, served with tartare sauce, salad & chips £13.50

### Moules marinière

Served with our homemade bread £8.00/£10.50

### Loch Torridon seafood platter

Ask your server what we have today small/large £market price

### Hand-dived local scallops

Served on a bed of dressed leaves with lemon and chilli or garlic butter and a slice of homemade bread (3) £9.75  
(6) £17.50

SEE OUR BLACKBOARD FOR TODAY'S CATCH

We have a large array of both alcoholic and non-alcoholic drinks at the bar, including real ales, guest beers and selected Scottish malts – please just ask your server for your drink of preference.

We would recommend particularly the following to enjoy before and with your meal...

## APERITIFS

### Tio Pepe (100mls)

Bone dry, chilled sherry from Jerez

£4.50

### Manzanilla (100mls)

Dry, fresh, crisp manzanilla with a salty tang from the sea

£4.50

### Classic Kir (175mls)

Made properly from Bourgogne white wine & double strength dijon cassis  
Make it a Kir Royale

£7.25

£10.00

## CHAMPAGNE & SPARKLING

	Bottle	Half	Quarter
Joseph Perrier Curvee Royal Brut	£49.00	£28.50	£19.00

	Bottle	175mls
Prosecco la Delfina (Italy)	£24.75	£7.25

## WHITE

	Bottle	175mls	250mls
Sauvignon Blanc, Santa Helena (Chile) 2015/16	£17.95	£5.00	£6.75
Victoria park Chardonnay, Yalumba 2015/16	£20.00	£5.25	£7.00
Pinot Grigot, terra del Noce (Italy) 2015	£23.00	£6.00	£8.00
Picpoul de Pinet, Beauvignac (France) 2015	£25.00	£6.50	£8.50
Sancere Salmon (France) 2015	£35.00		

## ROSE

	Bottle	175mls	250mls
Rose, Santa Helena (Chole) 2015/16	£17.95	£5.00	£6.75

## RED

	Bottle	175mls	250mls
Merlot, Santa Helena (Chile) 2015/16	£17.95	£5.00	£6.75
Rioja, Marques de Lagur, Temperanillo (Spain) 2015	£23.00	£6.00	£8.00
Shiraz, Yalumba y Series (Australia) 2014/15	£26.50		
Pinot Noir, Featherdrop Hill (New Zealand) 2014/15	£30.00		
Gigondas Chateau de Triagnon (France) 2010/11	£45.00		

## PUDDINGS

See blackboard for today's other puddings

Crème brulée with raspberries £6.50

Normandy-style spiced apple crepe

Flamed in Cavados with  
vanilla ice cream £6.75

Our sticky toffee & date pudding

With vanilla ice cream £6.75

Ice cream

With warm chocolate sauce and homemade  
biscuits (select from today's flavours) £5.50

Selection of Scottish cheeses

With oatcakes and homemade chutney £9.25

## REAL ALES

Please ask your server what is on tap today

## LIQUER COFFEES

Irish (with whiskey)	£5.95
French (with brandy)	£6.50
Baileys Cappuccino	£5.95

## NON-ALCOHOLIC

Sparkling Elderflower Presse	£2.50
Cranberry Juice	£2.00
J2O	£2.50
Appletiser	£2.50

If you have any food or other allergies, or would like to see our allergen list, please notify your server

**V** Vegetarian option



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