



# THE SHORE

GRILL & FISH HOUSE





## NIBBLES AND SHARERS

Short-rib croquettes, smoked garlic aioli...£4

Wild mushroom croquettes,  
smoked garlic aioli...£4

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

Marinated Kalamata & Nocellara olives...£4

Soda bread & sourdough, ...£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

With soda bread

Oak smoked fillet of beef carpaccio...£9.50

Pistachio praline crumb, summer truffle,  
coal aioli, Lilliput capers,  
toasted sourdough

Glenkinchie & beetroot cured gravadlax...£6.50

Heritage radish salad, basil, linseed cracker

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

Choice of sauce:

Classic Marinière | Hay-smoked Cullen skink  
Soda bread, butter

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

Duck 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, smoked whisky salt

## MAINS

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

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

Josper-roasted & shaved asparagus,  
Romesco orzo, glazed goat's cheese...£10

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

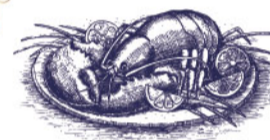
Heather honey-glazed pork belly, sticky cheek,  
smoked polenta, capers, pine nuts...£12

The Shore 'Burger'...£12

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

The Shore 'Haddock Supper'...£12

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



Fruits de mer (for two)...£46

Selection of home-smoked & cured fish,  
Scottish crustacea, aioli &  
shallot dressing

## SANDWICHES & SALADS

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

Skirt steak sandwich, beef mayo,  
charmoula, onion jam, fries...£13

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

Courgette & beetroot spaghetti, harissa grilled  
halloumi, Josper-roasted peppers, avocado,  
pistachio dukkah ...£8

Add Josper-grilled salmon

Josper-grilled chicken

Heather honey-roasted figs

All £3.50



Roast squash, tenderstem broccoli,  
peas, quinoa, pumpkin seeds,  
preserved lemon...£8

Add Josper-grilled salmon

Josper-grilled chicken

Heather honey-roasted figs

All £3.50



## THE GRILL

All our beef is from grass fed cattle, source 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, one side & 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

Tomahawk (to share)  
30oz / 850g  
£65

Add Three Josper-grilled whole langoustines for £10

### CHEF'S SPECIAL

Please ask your server for the  
Chef's special dish of the day



### 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

Triple-cooked chips or skinny fries, smoked garlic aioli

Beer battered onion rings

Josper-seared gem, Caesar dressing, parmesan crackling

Heritage tomato & red onion salad



Baby new potatoes, sauce vierge

Mushrooms & smoked bacon

ALL £3

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.