



FOR THE TABLE

OLIVES 3.45

Marinated Greek green & Kalamata olives

GARLIC FOCACCIA BREAD (V) (N) 3.45

Balsamic vinaigrette & dukkah

PORK SCRATCHINGS 3.45

Homemade with chilli jam

CHARCUTERIE (N) 12.95

Cured meats & cheese platter (for two)

Serrano ham, Italian cured meats, Spanish manchego & goats cheese, garlic foccacia bread, balsamic vinaigrette & dukkah

LOCH FYNE OYSTERS (GF) (V)

Freshly shucked to order.

Served on ice with shallot vinaigrette & Tabasco

THREE 7.50 | SIX 14 | DOZEN 26

SMALL PLATES

SOUP OF THE DAY*

Homemade bread & butter

3.95

HOT GAME PIE

Homemade potato scone lid, red wine jus & pickled onions

6.95

CALAMARES

Crispy fried tempura squid with chilli jam

5.95

HAGGIS BON BONS

Bacon jam

5.45

SHETLAND MUSSELS*

White wine & garlic broth. Bread & butter

6.45

MUSHROOM ARANCINI (V)

Tarragon & Parmesan cream sauce

5.95

LARGE PLATES

BATTERED PETERHEAD HADDOCK

Crispy batter, hand-cut chips, tartare sauce & minted mushy peas.

11.95

STEAK CIABATTA*

Served medium with Chimichurri sauce, baby gem lettuce, tomato, red onions & mustard mayo & skinny fries

12.95

CATTLE & CREEL FISH PIE

Smoked Peterhead haddock, Argyll salmon, Shetland cod, free range egg, mashed potato and seasonal veg

12.95

KATSU CHICKEN CIABATTA*

Grilled chicken, Katsu mayo, Asian salad & skinny fries

10.95

MAC 'N' CHEESE * (V)

3 cheese creamy macaroni served with hand cut chips & garlic focaccia bread

11.00

STEAK

Our steak is dry-aged for 30 days by Cairnhill Farm of Ayrshire.

D-RUMP 80Z 15.95

Served with hand cut chips, slow-roasted plum tomato, mushroom duxelle and your choice of sauce

Steak Sauces: Red wine jus, peppercorn sauce or chimichurri sauce

Toppers: Langoustines £9 King Scallops £9 Tiger Prawns £8

FRITTO MISTO

Tempura prawns, calamari, haddock, roast garlic aioli & lemon. With your choice of salad or skinny fries

12.95

CATTLE & CREEL STEAK BURGER*

Handmade pate, brioche bun, tomato, gherkins, baby gem, Monterey Jack cheese, burger sauce & skinny fries

11.95

SIDES

TRIPLE COOKED HAND-CUT CHIPS

3

SEASONAL VEG

3.5

SKINNY FRIES

3

MIXED JULIENNE SALAD

3.5

HANDMADE CHIPS TOSSED IN PARMESAN & TRUFFLE OIL

4

HOUSE ONION RINGS

3.5

*Gluten free pasta and bread available. Please advise if any allergens. (GF) Gluten free (V) vegetarian.

SUNDAYS @ CATTLE & CREEL

Sundays are all about those long lazy lunches with friends and family.

So why not relax, order some wine and let us do the cooking.

ROASTED D-RUMP BEEF 14

Dry-aged for 30 days by Cairnhill Farm of Ayrshire.

Served with beef dripping roast potatoes, seasonal veg, home-made Yorkshire pudding & red wine jus

PRE-THEATRE @ CATTLE & CREEL

(Available Monday to Friday 4pm to 6pm)

2 D-RUMP 80Z STEAKS & CARAFE OF HOUSE WINE 30 (2 people)

Dry-aged for 30 days by Cairnhill Farm of Ayrshire.

Served with 500ml carafe, hand cut chips, slow-roasted plum tomato, mushroom duxelle & your choice of sauce. Steak Sauces:

Red wine jus, peppercorn or chimichurri sauce

CATTLE & CREEL

steak - bar - seafood

A LA CARTE MENU

Available Monday to Thursday 12 - 9pm | Friday & Saturday 12 - 10pm

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Balsamic vinaigrette & dukkah

PORK SCRATCHINGS 3.5

Homemade with chilli jam

CHARCUTERIE (N) 12.95

Cured meats & cheese platter (for two)

Serrano ham, Italian cured meats, Spanish manchego & goats cheese, garlic foccacia bread, balsamic vinaigrette & dukkah

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Freshly shucked to order.

Served on ice with shallot vinaigrette & Tabasco

THREE 7.50 | SIX 14 | DOZEN 26

SMALL PLATES

SOUP OF THE DAY*

Homemade bread & butter

4.5

HEBRIDEAN KING SCALLOPS

Bacon jam & haggis bon bon

9

SHETLAND MUSSELS*

White wine & garlic broth. With bread & butter

7

HOT GAME PIE

Homemade potato scone lid, red wine jus & pickled onions

8

LOCH FYNE LANGOUSTINES (GF)

Grilled in garlic & herb butter. Large is served with skinny fries & a side of house salad

11/24

MUSHROOM ARANCINI (V)

Tarragon & Parmesan cream sauce

6

CALAMARES

Crispy fried tempura squid with chilli jam

7

LARGE PLATES

LOCH FYNE LOBSTER (GRILLED)

Half or whole lobster, grilled with garlic & herb butter. Served with skinny fries & side of house salad

22/44

BRAISED CHICKEN BREAST

Chorizo, caramelised onion, boulangere potatoes & chicken jus

15

LOCH FYNE LOBSTER (THERMIDOR)

Half or whole lobster topped with vermouth & mustard cream sauce, tarragon, parsley, chives & Manchego crust. Served with skinny fries and a side of house salad

24/48

SEAFOOD LINGUINI*

Mussels, clams, prawns & seafood bisque

16

HOT SEAFOOD PLATTER (FOR 2)

Whole Tarbert lobster & langoustines in garlic & herb butter, seared Hebridean King scallops, Shetland mussels in white wine, garlic & herb broth, Loch Fyne oysters with shallot vinaigrette, skinny fries, garlic foccacia bread & house salad

90

CATTLE AND CREEL STEAK BURGER*

Handmade pate, brioche bun, tomato, gherkins, baby gem, Monterey Jack cheese, burger sauce & skinny fries

13

(All above subject to availability. We advise pre-orders to avoid disappointment)

PENNE ARRABIATA* (V)

Chilli & garlic Napoli sauce with Parmesan cheese

16

BATTERED PETERHEAD HADDOCK

Crispy batter, hand-cut chips, tartare sauce & minted mushy peas.

14

ROASTED SEA BASS

Fresh fillets of sea bass served with mixed bean cassoulet & basil infused extra virgin olive oil

16

STEAK

Our steak is dry-aged for 30 days by Cairnhill Farm of Ayrshire. Served with hand-cut chips, slow-roasted plum tomato, mushroom duxelle and your choice of sauce

D-RUMP 8OZ

18

RIBEYE 8OZ

24

SIRLOIN 8OZ

24

FILLET 8OZ

27

Steak Sauces: Red wine jus, peppercorn sauce or chimichurri sauce. Toppers: Langoustines £9 King Scallops £9 Tiger Prawns £8

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SEASONAL VEG

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MIXED JULIENNE SALAD

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HOUSE ONION RINGS

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We serve local sourced Scottish produce, prepared with care and delivered with passion. Our Scottish suppliers include Cairnhill Farm of Ayrshire, C & J Shellfish, Lochgilphead, Townhead Farm of Helensburgh, Muirheads Dairy of Alexandria, K. Walker's Butcher of Kilcreggan, Vallance Fishmongers, Italian Aroma Coffee & Crolla Italian Gelateria, all from Glasgow.