

# FISH AND SEAFOOD

Our seafood is sourced from the waters around Barra and the Outer Hebrides. All freshly prepared in our kitchen so quality is assured and sustainability is respected.

**WEST COAST MUSSELS** £13.95

Steamed open in our garlic, chilli and tomato sauce, served with warm toasted garlic bread or chips

**PALOMINO'S FISH AND CHIPS** £14.95

Beer battered haddock fillet served with chips, salad garnish and tartar sauce  
Choose between: • Mushy peas or garden peas • Pickled onions or pickled egg

**SALMON FILLET WITH BALSAMIC AND WHISKY GLAZE** £15.95

Pan fried Scottish farmed salmon, cooked in a spicy, balsamic, Whisky and honey sauce. Served on a bed of sautéed potatoes and vegetables

**TIGER PRAWN AND ISLE OF BARRA SCALLOP RISOTTO (Please allow 20 minutes)** £17.95

Tomato, fennel and orange infused risotto topped with tiger prawns and sautéed scallops finished with a roast lobster oil

**SEA BASS** £17.95

Pan-fried sea bass fillets, crushed garlic creamed potatoes served with seasonal steamed vegetables and finished with a white wine, saffron, rosemary and cherry tomato butter sauce

**ITALIAN FISH SOUP** £18.95

The ultimate fish soup! West coast mussels, Scottish salmon, North Atlantic tiger prawns, fresh calamari, saffron infused Arborio rice cooked in a spicy 'bouillabaisse' style broth. Served with our garlic focaccia bread

# SALADS

**WARM CHICKEN AND GOATS CHEESE SALAD** £13.95

Pan fried chicken breast, baby new potatoes, rocket and radicchio salad, finished with parmesan shavings and seared goats cheese, served with toasted pine nuts and warm Masala and honey dressing

**PRAWN AND PEAR COCKTAIL** £14.95

North Atlantic prawns and pear coated in our Marie rose sauce, bedded on lettuce leaves, finished with smoked avruga caviar, served with wholemeal bread

Add Loch Fyne smoked salmon £1.45

**CAJUN SALMON CAESAR SALAD** £15.95

Pan fried Cajun salmon, anchovies, baby gem lettuce and tomatoes coated in our Caesar dressing, topped with herb infused croutons, parmesan shavings and crisp smoked bacon lardons

