



Graham, Liz and all the team extend a very warm welcome to you at
The Puffin.

Pascal, our award-winning French Head Chef and his colleagues in the kitchen are dedicated to the preparation of excellent food. We use local suppliers and fresh produce wherever possible and whilst there is something delicious for every palate, we are particularly renowned for our seafood which is delivered fresh daily. Our daily specials change regularly depending upon what fish the local fishermen have caught for us the previous evening!

Please let your serving staff know if you have any allergies before you order.

As all our meals are freshly prepared to order, please bear with us during busy times and we are sure that you will agree that the wait is well worth it! If you are in a hurry, please ask your server to recommend dishes that can be cooked quickly.

To accompany your meal or if you just want to relax over a drink or two, we have an extensive selection of wines, draught and bottled beers, gins, whiskies (including a number of rare limited edition fusion whiskies that are not on general sale in the UK), spirits and our legendary cocktails.

We hope you enjoy your visit and if you are so inclined, please leave us a review on TripAdvisor, Facebook or Google.

Eat, Drink & Relax!



Entrées



| | |
|---|--------|
| Soup Of The Day (V, VG, GF) With Crusty Bread | £5.95 |
| Crab, Cod and Salmon Fishcake (GF) On Dressed Leaves with an Olive & Tomato Salsa | £8.50 |
| Coarse Pork Pate With Onion Chutney, Dressed Leaves and Oatcakes | £6.95 |
| Avocado Mousseline, Tomato and Cucumber Gazpacho (V, VG, GF) With Quinoa Crisps | £6.95 |
| Seared King Prawn "A La Persillade" On Sun Blushed Tomato & Potato Galette and Garlic Sauce | £10.95 |
| Shetland Mussels "A La Mariniere" (GF) Cooked in a Vegetable, Garlic, Parsley and White Wine Sauce with Crusty Bread | £9.95 |
| Crunchy Haggis Stick Croquettes With a Mustard Cream Sauce | £7.50 |
| Baked Samphire Seaweed Cheesecake and Gravavlax Salmon On Dressed Leaves with a Sesame Soy Dressing | £8.50 |
| Cullen Skink Traditional Scottish Smoked Haddock Broth | £6.95 |

Suggested Wine Pairings

Fishcake – Picpoul De Pinet

Pork Pate – Chardonnay

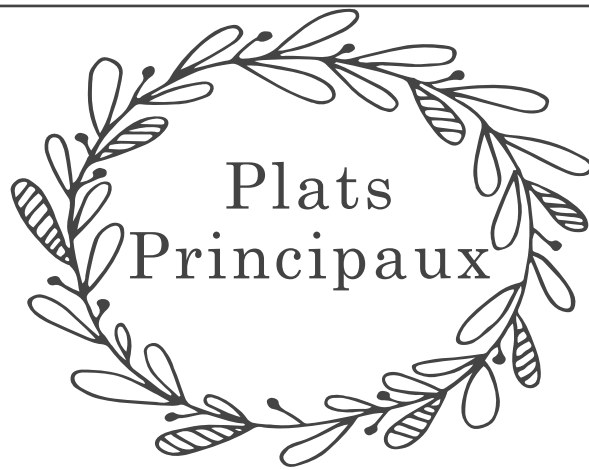
Gazpacho – Chenin Blanc

Mussels – Rioja Blanco

Haggis Croquettes – Rioja Crianza

Samphire Cheesecake – Sauvignon Blanc

King Prawns – Pinot Grigio



Plats Principaux



Seafood

| | |
|--|--------|
| Beer Battered North Sea Haddock | £14.95 |
| Hand Cut Chips, Minted Mushy Peas, Dressed Butterhead Lettuce and Chefs Tartare Sauce | |
| Shetland Mussels "A La Mariniere" | £18.95 |
| With Hand Cut Chips and Crusty Bread | |
| Honey Mustard Grilled Salmon Fillet (GF) | £15.50 |
| Pak Choi, Roasted Beetroot, Crushed Potato and Capsicum Sauce | |
| Monkfish and King Prawn Curry | £18.95 |
| With Samphire Seaweed Rice, Flat Bread and Raita | |
| Gratin of Seafood, King Prawn, Salmon and Smoked Haddock | £16.95 |
| With a Cheddar Cheese and Breadcrumbs Topping, Dressed Exotic Leaves and Baby Potatoes | |
| Pan Seared Seabass Fillet (GF) | £16.50 |
| With a Mussel, King Prawn and Scallop Seafood & Cognac Cream Sauce | |

Suggested Wine Pairings

Beer Battered Haddock – Trebbiano

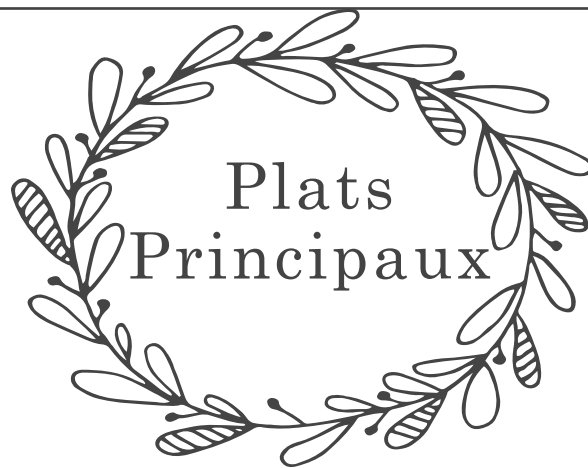
Salmon Fillet – Sauvignon Blanc

Mussels – Rioja Blanco

Seafood Gratin – Chardonnay/Sauvignon Blanc

Seabass – Picpoul De Pinet

Monkfish Curry – Shiraz



Plats Principaux



Meat

Beef Bourguignon

£14.50

Slow Cooked Beef Casserole in Wild Mushroom and Bacon Sauce,
served with Baked Potato Wedges and Seasonal Vegetables

Pan Seared 8oz Beef Fillet

£30.95

On a Dauphinois Potato, Grilled Asparagus, Dressed Butterhead Lettuce and Red Wine Jus

Veal Escalope "Alla Milanese"

£19.95

With Tagliatelle "Alla Napolitaine", Garlic Bread and Parmesan

Baked Chicken Supreme (GF)

£13.95

With a Goats Cheese & Spinach Filling and a Lemon & Tarragon Sauce and Boulangère Potato

Baked Spring Rack of Lamb "En Persillade"

£25.95

With Caramelized Turnip & Salsify, Crushed Potato and Bacon Sauce

Suggested Wine Pairings

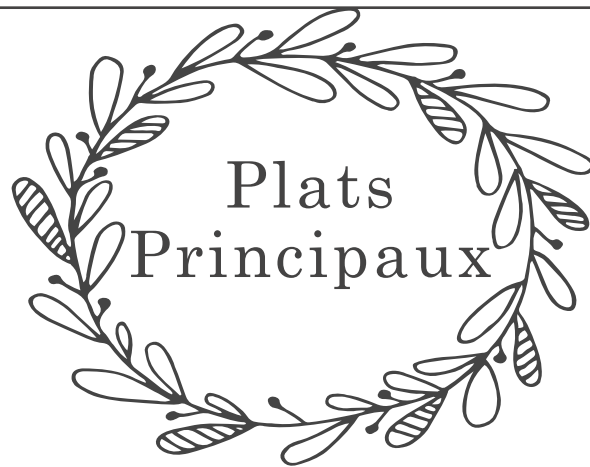
Beef Bourguignon – Tempranillo/Shiraz

Beef Fillet – Bordeaux/Zinfandel (Rose)

Veal – Malbec

Chicken Supreme – Chardonnay/Pinot Noir

Rack of Lamb – Shiraz/Rioja Crianza



Plats Principaux



Vegan/Vegetarian

Trio of Humous (V, VG,)

£10.95

Candy Beetroot, Butternut Squash and Chickpeas. With Flatbread and Honey & Herb Crème Fraiche

Baked Roasted Vegetables “Alla Napolitaine” (VG)

£12.95

With a Creamy Sun blushed Tomato & Herb Sauce and Garlic Bread

Side Orders

Hand Cut Chips - £3.50

Boulangère Potatoes - £3.95

Seasonal Vegetables - £4.50

Crushed Potato - £3.50

Dressed Mixed Salad - £3.50

Green Salad - £4.95

Mixed Olives - £3.95

Dauphinois Potatoes - £4.95

Bread and Butter - £2.00

Smaller Appetites

Grilled Salmon with Crushed Potato

£6.95

Fish and Chips

£6.95

Beef Bourguignon with Hand Cut Chips

£7.50

Pork Sausage with Hand Cut Chips

£6.95

Vanilla, Chocolate or Strawberry Ice Cream

£1.95



Platters



Seafood Lovers Platter

£69.95

Seafood and Shellfish of the Day.
Please Ask your Server what is on the Platter.
You won't be Disappointed by our Chefs Signature Dish!

Selection of Charcuterie

£12.95

Cured Meats, Crusty Bread and Butter, Chutney, Dried Fruits and Dressed Salad Leaves

Charcuterie and Cheese

£20.95

The Selection of Charcuterie (see above) with 3 French Cheeses

The Full Sharing Selection

£28.95

The Charcuterie and Cheese Selection with Mixed Olives, Haggis Croquettes, Salmon Gravadlax and Smoked Salmon

Salads

Hot Smoked Salmon Fillet (Cold) (GF)

£15.95

With Dressed Leaves, Baby Potatoes, Sun Blushed Tomatoes and Lemon Mayonnaise

Roasted Vegetables & Goats Cheese (GF)

£13.50

Candy Beetroot, Sundried Tomato, Capsicum, Red Onion, Spring Onion,
Turnip & Raspberry Vinegar and Red Chicory

Caesar Smoked Duck

£15.95

Crispy Bacon, Baby Gem Lettuce, Parmesan, Anchovies and Croutons



| | |
|--|--------------------|
| Pistachio Parfait (GF) | £5.95 |
| With Dacquoise Biscuit and Royale Meringue | |
| Fraisier | £7.95 |
| Genoise with a Vanilla Butter Crème Patissiere, Strawberry & Fruit Coulis | |
| Pecan Nut Brownie | £7.50 |
| With Caramel Mousse and Vanilla Ice Cream | |
| Chefs Own Crème Brulee of the Day | £6.95 |
| With Almond Tuile | |
| Affogato (GF) | £8.95 |
| Espresso, Vanilla Ice Cream and a Liqueur of your Choice (Tia Maria/Drambuie/Amaretto) | |
| Cheese Platter (x3/x5) | £8.95/12.95 |
| A selection of French Cheeses and Accompaniments (See our Cabinet in the Bar for available Cheeses) | |

Teas/Coffee

| | |
|---|-------------|
| Espresso (Single/Double) | £2.75/£3.75 |
| Americano | £2.75 |
| Cappuccino/Late/Flat White | £2.95 |
| English Breakfast Tea | £2.75 |
| Fruit Teas | £2.75 |
| Hot Chocolate with Cream & Marshmallows | £3.50 |

Dessert Wine (375ml Bottle)

| | |
|---|---------------|
| Coteaux Du Layon, France | £19.95 |
| <i>Chenin Blanc grape, Sweet complex wine with great balanced acidity</i> | |
| Moscato D' Asti, Italy | £15.95 |
| <i>Moscato Bianco grape, light, dry and slightly sweet</i> | |



Wine List



Sparkling

| | 125ml | 175ml | 250ml | Bottle | |
|--|-------|-------|-------|--------|--------|
| Prosecco Spumante d'Oro, Cielo e Terra Italy ABV 11.0% <i>A frothy, fully sparkling classic with delicious notes of elderflower and apple.</i> | £4.95 | | | | £25.00 |
| Grande Réserve, Champagne André Roger France ABV 11.0% <i>Rich and intense, with Pinot Noir playing lead grape. Stewed apricot and almond with a hint of white pepper.</i> | | | | | £49.00 |
| Laurent Perrier Brut France ABV 11.0% <i>An elegant style defined by its focus on Chardonnay. Subtle citrus layered with toast and sweet spice.</i> | | | | | £75.00 |

White Wines by the Glass

| | | | | | Recommended With |
|--|-------|-------|--------|--------|---|
| Trebbiano, Terre Allegre Italy ABV 11.0% <i>A light, delicate, airy wine with subtle peach and citrus flavours. Perfect for easy sipping.</i> | £3.50 | £4.70 | £6.30 | £18.95 | White Fish and Anti Pasti |
| Chenin Blanc, Aloe Tree South Africa ABV 13.0% <i>Tropical fruits and a hint of orange peel. A ripe, silky Cape specialty.</i> | £3.90 | £5.00 | £7.00 | £20.95 | Fish, Spicy Food, Pasta with White Sauce |
| Rioja Blanco, Bodegas Manzanos Spain ABV 13.0% <i>A crisp, easy 'glugger' with light fruit flavours of nectarine and lemon.</i> | £4.00 | £5.30 | £7.30 | £21.50 | Seafood and Shellfish and Risotto |
| Chardonnay, The Googly, One Chain Vineyards Australia ABV 13% <i>Crisp, bright, and citrus-scented with light flavours of tropical fruit.</i> | £4.20 | £5.50 | £7.70 | £23.00 | Chicken, Summer Salads and Shellfish |
| Sauvignon Blanc, Los Espinos Chile ABV 13.5% <i>Lively and exotic with hints of gooseberry and guava, and aromatic notes of fresh herbs.</i> | £4.40 | £5.70 | £8.00 | £24.00 | Great on its own or with lighter dishes |
| Pinot Grigio, Uvam, Mabis Italy ABV 12.0% <i>Graceful and fruit-led with elegant flavours of melon and citrus.</i> | £4.50 | £6.00 | £8.40 | £25.00 | Excellent Aperitif or with Chicken or Pasta |
| Muscadet Sur Lie, La Roche Blanche, Domaine des Herbauges France ABV 12.0% <i>Juicy grapefruit notes punctuated by lemon zest and a brisk, mineral finish.</i> | | | | £27.00 | Delicate Fish, Shellfish, Goats Cheese |
| Picpoul de Pinet, Domaine de Montredon France ABV 12.5% <i>Soft, lemony and a touch salty - the perfect seafood wine! Ideal with a plate of fish or shellfish.</i> | £5.00 | £7.00 | £9.70 | £29.00 | Excellent with Oysters and Shellfish |
| Sauvignon Blanc, Stoney Range New Zealand ABV 12.0% <i>A brazen flavour medley of gooseberry, kiwi and chopped herbs. Evocative and complex.</i> | £5.20 | £7.20 | £10.00 | £30.00 | Any Seafood or Spicy Dishes |



Wine List



Rosé

| | 125ml | 175ml | 250ml | Bottle | Recommended With |
|---|-------|-------|-------|--------|--|
| Tempranillo Rosado, Castillo del Moro Spain ABV 12.0% <i>A flood of sweet berries. Intensely pink and shamelessly drinkable.</i> | | | | | |
| White Zinfandel, Headlands Cove USA ABV 10.5% <i>Strawberry jam, ripe watermelon and a touch of cinnamon. Gently sweet and very fruity.</i> | £3.70 | £4.90 | £6.70 | £20.00 | On its own or Grilled Meats and BBQs |
| Pinot Grigio Rosé, Bella Modella Italy ABV 12.0% <i>Petal-hued with delicate notes of rhubarb and cherry. Subtle and elegant.</i> | £4.10 | £5.25 | £7.50 | £22.00 | Summer Days, Light Meals and Salads |
| Côtes De Provence France ABV 13.0% <i>Medium dry lightly sweet</i> | | | | £23.00 | Chicken Salad or White Fish |
| | | | | £35.00 | Fine by itself or with White Fish or dessert |

Red Wines by the Glass

| | | | | | |
|---|-------|-------|--------|--------|----------------------------------|
| Tempranillo, Syrah, Castillo del Moro Spain ABV 13.5% <i>Juicy brambles and fresh cherries. A smooth, fruity treat.</i> | £3.50 | £4.70 | £6.30 | £18.95 | Charcuterie, Red Meats and Stews |
| Nero d'Avola, Palazzo del Mare Italy ABV 12.5% <i>Crushed raspberries and soft plums. Easy and gently spiced.</i> | | | | £20.95 | Great with Roast Lamb |
| Shiraz, Aloe Tree South Africa ABV 14.0% <i>Ripe, peppery and bursting with plush flavours of blackberry and prune.</i> | £4.00 | £5.30 | £7.30 | £21.50 | Lamb, Burgers, Game, Duck |
| Merlot, Costa Vera Chile ABV 13.0% <i>Stewed plummy fruits and a velvety texture. Warm and satisfying.</i> | £4.20 | £5.50 | £7.70 | £23.00 | Pasta, Risotto, White Meats |
| Pinot Noir, IGP Pays d'Oc, Montsablé France ABV 12.0% <i>Light, silky and supremely classy. Black cherries, blueberries and a hint of floral perfume.</i> | £4.50 | £6.00 | £8.40 | £25.00 | Brilliant with Game Dishes |
| Rioja Crianza, deAlto Spain ABV 13.5% <i>Wild raspberries, cigar smoke and sweet leather. Mature, complex and nuanced.</i> | £4.80 | £6.70 | £9.00 | £27.00 | Chargrilled Meat or Cured ham |
| Beaujolais Rouge, Domaine de la Couvette France ABV 12.5% <i>Light and silky-smooth with flavours of tart cherry, dried strawberries, and touch of violet.</i> | | | | £29.50 | Cheese and Charcuterie |
| Malbec, Vida Orgánica Argentina ABV 13.0% <i>Elegant notes of fig jam, damson and violet. Silky, polished and intense.</i> | £5.00 | £7.00 | £9.70 | £29.00 | Red Meats and Steaks |
| Bordeaux, Château Grand Gamelle France ABV 13.5% <i>Full-bodied and structured yet fabulously smooth. Dense blackcurrant flavours spiked with cedary spice.</i> | £5.20 | £7.20 | £10.00 | £30.00 | Steaks, Venison, Beef |



Wine List



From the Cellar

A special hoard of standard-setting wines from iconic regions.

White

Sancerre Blanc, Domaine Daulny 2016 Loire, France ABV 12.5%

Crisp grassy fruit and aromas of blackcurrant leaf. Lean and racy with lovely minerality.

Bottle Recommended With

£39.00 Oysters, Seafood,
Soft Cheese

Albariño, Pazo de Señorans 2016 Galicia, Spain ABV 13.5%

An immaculate Albarino from Spain's finest white wine producer.

£40.00 Seafood, Pasta,
Mushrooms

Sauvignon Gris, Estero Vineyard, Casa Marin 2017 San Antonio, Chile

ABV 14.0%

This is a must try if you like Sauvignon Blanc and are keen for something a bit different. A stunning wine!

£47.00 Spicy Flavours,
Seafood

Chablis Premier Cru, Montmains, Domaine Pinson 2015 Burgundy,

France ABV 13.0%

Immaculate Chablis from one of the area's most established families. Creamy, mineral and lingering.

£52.00 Great by itself or
with Rich Creamy
Sauces

Rully Premier Cru, Domaine Jaeger Defaix 2018 Chardonnay, France ABV

13.5%

Pastry, lime and honey with nutty undertones. Rich and dimensional with real star power.

£65.00 Great Aperitif or
with Rich Fish
Dishes

Red

Château Lamothe-Cissac 2014 Bordeaux, France ABV 13.5%

A traditional Bordeaux with elegance and savoury fruit in abundance.

Balanced and age-worthy.

£39.00 Grilled Meat, Rack of
Lamb or after dinner

Liberté Pinotage, B Vintners 2016 Stellenbosch, South Africa ABV 13.5%

Cherries and blackcurrant with dried herbs and mocha. A beautiful Pinotage

that is all about fragrance and finesse.

£45.00 Lamb Shanks,
Mushroom Risotto

Rioja Gran Reserva, Bodegas Luis Cañas 2010 Rioja, Spain ABV 13.5%

Powerful and generous with touches of dark fruit jam, liquorice and leather.

£49.00 Rich Lamb Dishes or
Stews

Amarone della Valpolicella, Campo León,

ILatium Morini 2012 Veneto, Italy ABV 16.5%

Rich and pruney with raisined flavours brightened by sour cherries and fresh herbs.

Ample and intense.

£59.00 Grilled or Roast
Meats and Cheeses

Nuits-St-Georges, Domaine Forey 2015 Burgundy, France ABV 13.0%

Dark and brooding with a complex balance of Autumn fruits and savoury,

gamey characters.

£67.00 Brilliant with Steaks

Barolo, Cannubi, Cascina Adelaide 2013 Piedmont, Italy ABV 14.0%

Perfumed yet robust with velvety tannins and violet-scented fruit.

Truly the 'King of Wines'!

£120.00 Steak, Game and
Red Meats



Drinks List



Draught

| | | |
|-----------------------------|-----|-------|
| The Puffin Craft Lager | 4.0 | £4.50 |
| Strongbow Cider | 4.5 | £4.50 |
| Old Speckled Hen | 4.5 | £4.75 |
| Guinness | 4.1 | £4.20 |
| Birra Moretti Premium Lager | 4.6 | £5.45 |
| Estrella Damm Premium Lager | 4.6 | £5.40 |

Bottle Beer & Cider

| | | |
|-----------------------------------|-----|-------|
| Peroni 330ml | 5.1 | £3.95 |
| Corona 330ml | 4.5 | £3.95 |
| Range of Real Ales 500ml | N/A | £5.00 |
| Magners Cider 568ml | 4.5 | £4.75 |
| Savannah Dry Cider 500ml | 5.0 | £5.00 |
| Old Mout Berries & Cherries Cider | 4.0 | £5.00 |

Spirits (Enquire for more)

| | | |
|------------------------|------|--------|
| Smirnoff Vodka | 37.5 | £2.80 |
| Grey Goose Vodka | 40 | £3.90 |
| Jack Daniels | 40 | £2.80 |
| Bacardi Carta Blanca | 37.5 | £2.70 |
| Courvasier VSOP Brandy | 40 | £3.20 |
| Famous Grouse | 40 | £2.80 |
| Range of Malt Whiskies | N/A | Varies |

Soft/Alcohol Free

| | | |
|---|-----|-------------|
| Erdinger Alcohol Free Beer 500ml | N/A | £4.50 |
| Alcohol Free Wine 125/250ml | N/A | £2.75/£5.00 |
| Britvic Apple Juice 250ml | N/A | £2.30 |
| Orange/Apple/Pineapple/Cranberry Juice 12oz | N/A | £2.20 |
| Squash 12oz/Pint | N/A | £1.00/£1.50 |
| Coke/Coke Zero/Diet Coke/Fanta/Diet Irn Bru 330ml | N/A | £2.70 |
| Coke/Diet Coke/Lemonade 12oz/Pint | N/A | £2.80/£3.60 |
| Fever Tree Indian/Light/Mediterranean Tonic 200ml | N/A | £2.50 |
| Fever Tree Ginger Beer 200ml | N/A | £2.50 |
| Fever Tree Italian Blood Orange/Raspberry & Rose Soda | N/A | £2.50 |
| Appletizer 275ml | N/A | £2.90 |
| J20 Range 275ml | N/A | £2.90 |



Gin List



| | <u>ABV</u> | <u>Price</u> |
|--|------------|--------------|
| Bloom Passionfruit and Vanilla Gin | 40 | £3.40 |
| Bombay Sapphire Gin | 40 | £3.00 |
| Brewdog Lone Wolf Gin | 40 | £3.50 |
| Brockmans Gin | 40 | £3.75 |
| Bulldog Gin | 40 | £3.40 |
| Caorunn Gin | 41.8 | £3.50 |
| Daffy's Gin | 30.4 | £3.90 |
| Edinburgh Classic Gin | 43 | £3.60 |
| Edinburgh Raspberry Gin Liqueur | 20 | £2.80 |
| Edinburgh Rhubarb and Ginger Gin Liqueur | 20 | £2.80 |
| Gordon's Pink Gin | 37.5 | £2.60 |
| Gordon's Sicilian Lemon Gin | 37.5 | £2.80 |
| Gordon's Sloe Gin | 26 | £2.60 |
| Hadrian's Wall Gin | 40 | £3.50 |
| Hadrian's Wall Rhubarb and Apple Gin Liqueur | 20 | £2.50 |
| Hendricks Gin | 41.4 | £4.00 |
| Isle of Harris Gin | 45 | £5.30 |
| Kings Hill Gin | 44 | £5.30 |
| Langley's Gin | 41.7 | £3.80 |
| Martin Miller's Gin | 40 | £3.25 |
| Meldon Dry Gin | 43 | £4.00 |
| Minus-33 Gin | 33 | £3.60 |
| North Berwick Gin | 42 | £4.20 |
| Old Skool Iron Brew Gin Liqueur | 18 | £2.50 |
| Old Skool Tutti Frutti Gin Liqueur | 18 | £2.50 |
| Opihr Gin | 40 | £3.35 |
| Plymouth Gin | 41.2 | £3.20 |
| Porters Gin | 41.5 | £2.90 |
| Rock Rose Gin | 41.5 | £3.95 |
| Roku Gin | 43 | £4.20 |
| Slingsby Marmalade Gin | 40 | £4.80 |
| The Botanist Islay Gin | 46 | £4.00 |
| Whitley Neill Blood Orange Gin | 43 | £3.30 |
| Whitley Neill Parma Violet Gin | 43 | £3.30 |
| Whitley Neill Raspberry Gin | 43 | £3.30 |
| Whitley Neill Small Batch Gin | 43 | £3.30 |

We have a range of tonics available, please ask server for details



Cocktails

(Please enquire if you would like a cocktail not on the list)

Cherry Bakewell Sour – Ameretto, Kirsch Liquer, Lemon, Sugar - £7.95

Espresso Martini – Kahlua, Vanilla vodka, Coffee, Sugar - £7.95

Pornstar Martini – Passoa, Prosecco, Vanilla vodka, Passion fruit puree, Pineapple juice - £7.95

Cosmopolitan – Triple sec, Citrus vodka, Lime, Cranberry juice - £6.95

French Martini – Chambord, Vodka, Pineapple juice - £6.95

Margarita – Triple sec, Tequila, Lime, Salt - £6.95

Negroni – Martini Rosso, Gin, Campari - £7.95

Aperol Spritz – Aperol, Prosecco, Soda - £6.95

Passion Fruit Bellini – Prosecco, Passoa, Passion Fruit Puree - £6.95

Kir Royale – Crème De Cassis, Prosecco - £6.95

Jug of Pimms (Serves 4) – £14.95