



Scotland has the most bountiful of larders, and Scottish Seafood is widely regarded as the very best in the world. Freshness and proximity is key when comes to the fruits of the sea. The Seafood in The Finnieston, and our menu, changes with the seasons and is the finest available straight from the boats.

Our Seafood is fresh; it is locally sourced, and that is our primary promise and obligation to you!

OYSTERS

Choose your oyster and pick a finish

1 • 2
3 • 6
6 • 11
12 • 21

Bloody Mary Gel
Au Natural
Gin and Cucumber Gel

SHARING

Kilo of Mussels • 20
white wine, garlic and cream and 2 fries

Mixed Seafood Platter • 60
4 pan fried pieces of fish, steamed mussels, cockles, crab claws, crevettes and 2 fries

XL Sharing Fish • 35pp
choose from turbot, halibut or brill,
4 sides and sauces
min 4 people • 48 hours notice required

ACCOMPANIMENTS

House made bread and 1st Press Extra Virgin Olive Oil & Aged Balsamic Vinegar • 3.5

House made bread and Olives • 6
green chalkidiki and purple volos olives with peppers, garlic, chilli & black pepper

House made bread and Smoked Mackerel Pate • 6

Half Pint / Pint of Prawns • 10 • 18

MAXIME JAY

The Auld Alliance, Maxime originally from Moselle in France has settled here in Scotland and made the wild woods and hills of the highlands work for him, supplying us with the most beautiful, tasty and aromatic fungi available, along with some other incredible foraged items.

“I’m meeting people that I can share my passion with, while seeing some beautiful parts of the West Coast. I feel extremely privileged.”

TO START

Soup of the Day • 4

Steamed Shetland Mussels • 8
in white wine, garlic and cream

Hand-Dived Scallops • 9
with smoked aubergine puree, crispy seaweed and pomegranate seeds

Roast Squash Panna Cotta • 8
rocket & hazelnut pesto
with spiced chickpeas

Fish Soup of the Day • 5

Sardines & Scotch Bonnet Yoghurt • 7
with day old bread

Gin Cured Sea Trout • 9
raw salad of shallot, fennel
and orange with chive crème fraiche

Braised Wild Rabbit • 9
white balsamic carrots,
basil and lime aioli

TO FOLLOW

Salt Baked Sea Bass • 17
salsa verde and charred lemon

Torched Mackerel • 15
black pudding, squash puree, confit plum,
foraged sea veg and plum beurre blanc

Foragers Risotto • 13
with Maxime’s mushrooms and
sea vegetables

Fish and Chips • 13
pea puree, tartar sauce and
hand cut chips

Baked Cod • 16
crispy potatoes, tenderstem broccoli,
dijon and caper butter

Roast Fillet of Halibut • 23
puy lentils, celeriac puree,
cockles and morello cherry salsa

Slow Cooked Pork Belly • 16
mash, candied carrot puree, greens, gravy

Lobster • 20 • 40
Half or Whole
fries, salad, garlic butter

ON THE SIDE

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Hand Cut Chips • 4

Parmesan Truffle Fries • 4

Mac & Cheese • 5

Crab & Haddock Scotch Egg • 7

Smoked Garlic Mash • 4

Buttered Greens • 4
with lemon and toasted pine nuts

New Potatoes • 3.5

TO FINISH

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Treacle Tart • 7
with honeycomb ice cream

White Chocolate &
Hazelnut Praline Semifreddo • 6
white chocolate caramel
and passionfruit gel

George Mewes’
Cheese Selection 9 • 16

Guinness and Pecan Sponge • 7
meringue, guinness ice cream

Selection of Ice Creams • 5



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THE
Finnieston
@ Dinner

