



## HOUSE MADE BREAD



First Press Extra Virgin Olive Oil & Aged Balsamic Vinegar • 4.5

Gordal Picante Olives • 6

Smoked Mackerel Pate • 6.5

North Atlantic Prawns and Marie Rose Sauce • 7



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 it 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!



## ISLE OF GIGHA OYSTERS



Choose your oyster and pick a finish

1 • 2.5

3 • 7

6 • 13

12 • 24

Au Naturelle with Shallot Vinaigrette

Bloody Mary Gel

Gin & Tonic Granita

## SHARING

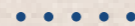


Kilo of Shetland Mussels & 2 fries • 25

XL Scottish Seafood Stew, 3 sides and bread • 50

Hot Seafood Platter 4 pieces of pan fried fish and a selection of Steamed Scottish shellfish & 2 fries • 70

## ON THE SIDE



Hand Cut Chips • 4

Garlic & Herb Fried Potatoes • 6

Skinny Fries • 4

Parmesan Truffle Fries • 4.5

Bitter Leave Salad • 4

Seasonal Veggies • 6

Smoked Mackerel Scotch Egg • 8

Shrimp Mac & Cheese • 6



## TO START



Soup of the Day • 5

Fish Soup of the Day • 7

Steamed Shetland Mussels • 8/15  
finished with garlic, cream  
and samphire

Crispy Veal Sweetbreads • 12  
bitter leaves, pickled beetroot, shaved  
parmesan & winter truffle with  
parmesan gel

Seared Hand-Dived Barra Scallops • 14  
Crispy Leeks, Smoked Cream  
& Confit Potato

Salted Peterhead Cod • 10  
Corn, Chorizo, Charred Gem Lettuce  
and Red Wine

Foraged Mushroom Parfait • 9.5  
Pickles, Chutney and house-made  
brioche

## MAXIME JAY



Originally from Moselle in France, Maxime has settled here in Scotland and has made the woods and hills of the Highlands, as well as the extensive coastline work for him. Maxime has been supplying us with the most beautiful, tasty and aromatic fungi available, along with some incredible foraged delights! Now, a close friend of Head Chef, Chris, the pair have grown close through their mutual love of Scotland's larder!

'I'm meeting people that I can share my passion with, while seeing some beautiful parts of the West Coast, I feel extremely privileged!'

## MAIN COURSES

Dunbeath Estate Venison Haunch • 17  
Roast Baby Veg, Celeriac Puree, Candied Kale & Game Jus

Apache Beer Battered Haddock • 15  
Hand-cut chips, Mushy Peas, Tartar Sauce & Giant Pickle

Roast Root Vegetable Gratin • 14  
bitter Leave Salad and Toasted Pine nuts

Whole Grilled Fish of the day • POA  
topped with garlic butter and served with fries and a side salad

Scottish Seafood Stew • 17  
Hearty tomato based stew containing a selection of fine Scottish fish and shellfish served with crusty bread

Gigha Halibut • 23  
Wild Mushroom Fricassee, Polenta & Tarragon oil

Shetland Grey Sole • 18  
Arran Mustard Crushed Celeriac, Cavolo Nero, Capers & Dill Creme Fraiche

North Sea Coley • 18  
Sweet & Sour Braised Squid, Stornoway Black Pudding & Ratte Potatoes





1125 Argyle Street Glasgow  
(0141) 222 2884 | [hello@thefinniestonbar.com](mailto:hello@thefinniestonbar.com)

THE  
*Finnieston*  
Dinner

