

Local Lobster

Between the months of May & September, we are lucky to have local lobster available on our menu, available with a day's notice. All of our lobsters are caught locally, so if the weather is very bad there may be occasions when we are unable to source them, but thankfully that doesn't happen very often.



Port Erroll (the area within Cruden Bay towards the harbour) has a long history in the fishing trade, specifically with salmon and lobster. The building in the picture below is of the old Salmon Bothy, which dates back as far as the 1840's. It was recently converted into a lovely residential property in keeping with it's history and the old Ice House is still there to this day, which can be seen as you walk towards the harbour from the hotel. In the mid 1800's, David Dow and his wife, Ann, leased the bothy and the associated fishing rights from the Earl of Erroll, and the advent of the railways throughout the North East enabled them to export the locally-caught fish as far away as London.



In keeping with tradition, we would recommend that our lobster be served grilled to ensure that the delicate flavours remain unspolited, accompanied with fondant potatoes, mixed seasonal vegetables and with a dill Hollandaise sause. We can also add a half, grilled lobster to one of our 21-day, dry-aged Highland Angus Beef Fillets, for a 'luxury surf & turf'.

Grilled Lobster is charged at £60 / kg uncooked weight, which equates to most lobster dishes costing between £40 - £50. Please pre-book your lobster with at least one day's notice.