

CARLINGFORD ROCK OYSTERS

CHILLED

NATURAL WITH RED
WINE SHALLOT VINEGAR

GRILLED

SPINACH, SHALLOTS, BUTTER
SAUCE & BREADCRUMBS

SINGLE	2.5
½ DOZEN	14
DOZEN	28

MUSSELS

FRESH SHETLAND MUSSELS WITH
YOUR CHOICE OF FLAVOURS. SERVED
WITH FRESH BREAD

MARINIÈRE

WHITE WINE, SHALLOTS, THYME, GARLIC

SMOKEY

SMOKED PAPRIKA, CHORIZO, TOMATO

THAI

CHILLI, LIME, CORIANDER & COCONUT MILK

STARTER	8
MAIN COURSE (WITH SKINNY FRIES)	16

SILVER DARLING PLATTER

PLATTER INCLUDES:

CHILLED OYSTERS
HOME CURED GRAVADLAX
MUSSELS MARINIÈRE
STEAMED CRAB CLAWS
GRILLED TIGER PRAWNS

SELECTION OF DIPS:

HERB MAYONNAISE,
GARLIC & LEMON BUTTER

30

STARTERS

GOAT'S CHEESE, PEAR & WALNUT BON BONS (v) PEAR PUREE, PICKLED WALNUTS	6.5	PAN SEARED WOOD PIGEON BREAST BRAISED RED CABBAGE, BLACKBERRY SAUCE	8
LOCAL SHELLFISH BISQUE CRÈME FRAICHE, GARLIC CROUTON	7	CHARGRILLED TIGER PRAWNS BLOODY MARY SAUCE, MICRO HERB SALAD	9
BLACK PUDDING & HAGGIS CROQUETTES WHISKY CREAM SAUCE, WATERCRESS	7	SEARED SHETLAND SCALLOPS BUTTERNUT SQUASH, CHARRED CORN, PANCETTA CRISP	11
HOMEMADE CRAB CAKES ROASTED GARLIC & HERB MAYONNAISE	8	SALAD OF THE DAY (v) AVAILABLE AS A SMALL OR LARGE, PLEASE ASK FOR DETAILS	

FROM THE SEA

NORTH SEA HADDOCK CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE (BREADED OR BATTERED)	14.5	PAN SEARED HALIBUT PARMESAN CRUST, PESTO MASH POTATO, TENDER STEM BROCCOLI, HERB OIL	21
PAN SEARED FILLET OF SEA BASS BOILED NEW POTATOES, FENNEL SALAD, ROASTED VINE TOMATOES & SALSA VERDE	18.5	SEAFOOD LINGUINE PRAWNS, MUSSELS, SCALLOPS, POACHED IN SHELLFISH SAUCE	21
MONK CHEEK THAI GREEN CURRY JASMINE RICE, MIXED GREENS	19	MARKET CATCH OF THE DAY PLEASE ASK FOR DETAILS	

FROM THE LAND

BUTTERNUT SQUASH & SPINACH RISOTTO (v) POACHED EGG, TRUFFLE OIL	13	LIGHTLY SMOKED LOIN OF VENISON PEARL BARLEY, ROASTED CAULIFLOWER, ROSEMARY & PORT JUS	19.5
ABERDEEN ANGUS BURGER TOASTED BRIOCHE BUN, TOMATO CHUTNEY, RED ONIONS, ROCKET, HAND CUT CHIPS	14	CHARGRILLED SCOTTISH STEAKS ROASTED VINE TOMATOES, CHESTNUT MUSHROOMS, HAND CUT CHIPS	
ROAST CORN FED CHICKEN SUPREME PARMENTIER POTATOES, HONEY ROASTED CARROTS, GRAIN MUSTARD SAUCE	16	7OZ FILLET SURF & TURF WITH KING PRAWNS & SEAWEED BUTTER ADD PEPPERCORN OR BLUE CHEESE SAUCE	30 ADD 6 2

SIDES

WARM BAKED BREAD & SEAWEED BUTTER	3	ROCKET & PARMESAN SALAD	3
SKINNY FRIES WITH ROSEMARY SALT	3	ROASTED ROOT VEGETABLES	3
HAND CUT CHIPS	3	TENDERSTEM BROCCOLI & GREENS WITH CHILLI FLAKES	3
FENNEL & QUINOA SALAD	3		

WE TRY TO SOURCE THE BEST LOCAL, SEASONAL AND FRESH
PRODUCE FROM ABERDEEN & THE SURROUNDING AREAS.
OUR FISH IS CAUGHT AND LANDED LOCALLY IN PETERHEAD
AND DELIVERED TO OUR KITCHEN ON A DAILY BASIS.
ALTHOUGH EXTRA CARE HAS BEEN TAKEN TO REMOVE ALL
BONES, SOME MAY REMAIN. PLEASE ADVISE US IN ADVANCE
IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.