Sunday Roast

ROAST SIRLOIN OF BEEF – £24

Roast Potatoes, Honey Roasted Roots, Skirlie, Yorkies, Tenderstem Broccoli, Red Wine Gravy

ROAST MONKFISH TAIL – £28

Roast Potatoes, Honey Roasted Roots, Skirlie, Yorkies, Tenderstem Broccoli, Lemon & Chive Butter Sauce

THE SILVER DARLING

· ABERDEEN ·

Sunday Roast

WINE PAIRINGS

SIRLOIN OF BEEF

Alma de Unx Garnacha, Bodegas Saint Martin - Navarra, Spain
Lively red berries. Gentle, yet moreish. Light toasty notes.
175ml - £10.50 | 250ml - £13.75 | Bottle - £32

Champagne Laurent-Perrier Rosé - France
An elegant champagne with extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry & black cherry.
125ml - £22 |Bottle - £110

MONKFISH TAIL

Chablis Vaillons 1er Cru, Vincent Dampt - Burgundy, France
Crushed sea-shells, rich creaminess, crackling acidity. Citrus and peach
175ml - £16.50 | 250ml - £22 | Bottle - £60

Champagne Laurent-Perrier, La Cuvée, NV - France
Full bodied, complex & creamy with a perfect balance of freshness & finesse
125ml - £17.50 |Bottle - £85