



THE SILVER
DARLING
· ABERDEEN ·



**ABERDEEN
RESTAURANT
WEEK
22 JAN - 4 FEB**

STARTERS

CULLEN SKINK

MADE WITH HOMEMADE SMOKED HADDOCK,
TOPPED WITH TOASTED OATS & SERVED WITH
HOMEMADE BREAD

MUSSELS MARINIÈRE

WHITE WINE, CREAM, SHALLOTS,
THYME & GARLIC

HAGGIS & PORCINI BON BONS

BETROOT AND APPLE CHUTNEY

KING OYSTER MUSHROOM SCALLOPS (V)

SWEETCORN PUREE, CHARRED
SWEETCORN, BLACK GARLIC KETCHUP

MAINS

NORTH SEA HADDOCK

CRUSHED PEAS, HAND CUT CHIPS & HOME-
MADE TARTARE SAUCE

SEARED LOIN OF COD

ROAST GARLIC MASH, CHARRED LEEKS,
CAVIAR CREAM SAUCE

PRIME SCOTCH BEEF BURGER

SERVED IN A TOASTED BRIOCHE BUN WITH
CAJUN HAND CUT CHIPS, SALAD, PICKLED
ONION RINGS & TOMATO CHUTNEY

BUTTERNUT SQUASH & SAGE LINGUINE (V)

SAGE & SQUASH PUREE, ROASTED SQUASH,
PARMESAN HERB CRUMB & CRISPY SAGE

DESSERTS

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE, BANANA ICE CREAM

MULLED WINTER FRUIT CRUMBLE

TOPPED WITH NUT CRUMB, LEMON CURD ICE
CREAM

SELECTION OF HOMEMADE SORBETS

TWO COURSES FOR £25 - THREE COURSES FOR £30
VALID FROM MONDAY TO FRIDAY FROM 12 NOON UNTIL 2PM