



<p>SILVER DARLING SIGNATURE PLATTER</p> <p>2 NATURAL LOCH FYNE OYSTERS 2 BLOODY MARY LOCH FYNE OYSTERS 4 BEER BATTERED WITH HOT HONEY STONEHAVEN LANGOUSTINES SHETLAND BLUE SHELL MUSSELS SHETLAND SCALLOPS LEMON SOLE FINGERS HIGHLAND SMOKERY HOT SMOKED SALMON CRAB STRAW FRIES</p> <p>SERVED WITH HOMEMADE BREAD - SEAWEED MAYO RED WINE VINEGAR MIGNONETTE SEABUCK THORN MAYO</p> <p>100 🕒</p> <p>Add Half or Whole Lobster POA</p>  <p>PAIR WITH LAURENT-PERRIER ROSE 125ml GLASS £22 BOTTLE £110</p>	<p>CAPE WRATH OR LOCH FYNE OYSTERS</p> <p>CHILLED NATURAL - RED WINE VINEGAR MIGNONETTE BLOODY MARY - SPICED TOMATO JUICE, VODKA, LOVAGE OIL</p> <p>HOT BEER BATTERED WITH HOT HONEY</p> <p>SINGLE 4 1/2 DOZEN 22 DOZEN 44</p> <hr/> <p>MUSSELS SHETLAND BLUE SHELL</p> <p>MARINIERE WHITE WINE, CREAM, SHALLOTS, THYME & GARLIC</p> <p>NDUJA NDUJA AND TOMATO JUICE</p> <p>STARTER 12 MAIN 23 WITH HOMEMADE BREAD WITH SKINNY FRIES</p>	<p>TASTING PLATTER</p> <p>HOME CURED GRAVADLAX PAIR OF OYSTERS (CHILLED OR HOT) DEEP FRIED WHITEBAIT HIGHLAND SMOKERY HOT SMOKED SALMON CREVETTES STONEHAVEN LANGOUSTINES ROLLMOP HERRING SHETLAND BLUE SHELL MUSSELS</p> <p>SERVED WITH HOMEMADE BREAD - SEAWEED MAYO TARTARE SAUCE RED WINE VINEGAR MIGNONETTE</p> <p>50 🕒</p> <p>Add Half or Whole Lobster POA</p>  <p>PAIR WITH LAURENT-PERRIER LA CUVÉE 125ml GLASS £17.50 BOTTLE £85</p>
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STARTERS

<p>LANGOUSTINE BISQUE LANGOUSTINE DUMPLINGS, SOUR CREAM</p> <p>PIL PIL PRAWNS MARINATED PRAWNS, TOMATO & OLIVE BREAD</p> <p>TUNA CARPACCIO ROQUITO PEPPERS, ROCKET, CRISPY CAPERS, BALSAMIC</p> <p>SEARED SHETLAND SCALLOPS WHITE BEAN PURÉE, SERRANO HAM CRISPS, CHIVE OIL, GARLIC CHIVES</p>	<p>12</p> <p>14</p> <p>12</p> <p>16</p>	<p>HAGGIS AND BLACK PUDDING BON BONS PINEAPPLE CHUTNEY, MUSHROOM KETCHUP, CRISPY SHALLOTS</p> <p>HAM HOCK TERRINE PEA PUREE, ROAST GARLIC AND APPLE SAUCE, PICKLED APPLES, TOASTED FOCACCIA</p> <p>MARINATED HERITAGE TOMATOES (VE) (N) TOASTED ALMONDS & PINE NUTS, BREAD CRISPS, BASIL & OLIVE PURÉES</p> <p>STARTER OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS</p>	<p>10</p> <p>12</p> <p>10</p> <p>POA</p>
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FROM THE SEA

<p>PAN SEARED HALIBUT FENNEL SEED AND PARMESAN CRUST, GREEN PEA RISOTTO, PEA PUREE, TOMATO OIL</p> <p>SEARED COD CRAB CRUSHED POTATOES, FENNEL SALAD, SEAWEED PANKO OYSTER, SMOKED HADDOCK VELOUTE</p> <p>SEAFOOD LINGUINE SCALLOPS, PRAWNS, LANGOUSTINES & MUSSELS, BOUND TOGETHER WITH GARLIC AND LEMON BUTTER, TOPPED WITH HERBS, PARMESAN & CROUTONS</p> <p>WHOLE ROASTED BASS 🕒 STUFFED WITH LEMON AND HERBS, DILL NEW POTATOES, PANACHE OF SUMMER VEGETABLES, SUNDRIED TOMATO, ANCHOVIE AND TARRAGON BUTTER</p>	<p>35</p> <p>26</p> <p>30</p> <p>28</p>	<p>PANKO LEMON SOLE GOUJONS SWEET DILL CUCUMBER PICKLES, SEA BUCKTHORN MAYONNAISE, KOFFMAN SKINNY FRIES, BABY LEAF SALAD, ROASTED STRAWBERRY DRESSING</p> <p>THE SILVER DARLING HADDOCK BEER BATTERED OR PANKO BREADED CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE</p> <p>STANDARD 22 JUMBO 25</p> <p>MAIN OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS</p> <p>LOCAL CAUGHT LOBSTER SERVED WITH CARAMELISED LEMON, KOFFMAN SKINNY FRIES, GARLIC AND LEMON BUTTER, BABY LEAF SALAD</p>	<p>24</p> <p>POA</p> <p>POA</p>
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FROM THE LAND

<p>LIGHTLY SMOKED CORNFED CHICKEN SUPREME CHORIZO AND TOMATO BULGAR WHEAT, CURLY KALE, PICKLED SHALLOTS, PERI PERI SAUCE</p> <p>PORK TOMAHAWK 🕒 GOCHUJANG GLAZE, HASSELBACK POTATOES, ROASTED COURGETTES WITH SESAME, COURGETTE AND BASIL PUREE, JUS</p> <p>SUMMER VEGETABLE LINGUINE (VE) (N) COURGETTES, GARDEN PEAS, TENDERSTEM BROCCOLI, ROASTED LEMON AND ROCKET PESTO, HERB CROUTONS, MICRO HERB SALAD</p> <p>PESTO & CHICKPEA BURGER (VE) (N) TOASTED Brioche bun, HOMEMADE BURGER SAUCE, MIXED LEAF, BEEF TOMATO, SLICED RED ONION, PICKLES, SLAW, CAJUN HANDCUT CHIPS & BEER BATTERED ONION RINGS</p>	<p>22</p> <p>22</p> <p>19</p> <p>18</p>	<p>6OZ WAGYU STEAK BURGER TOASTED Brioche bun, BURGER SAUCE, BEEF TOMATO, MIXED LEAF, SWEET & SOUR ONIONS, CAJUN HAND CUT CHIPS, BEER BATTERED ONION RINGS, MAPLE MUSTARD SLAW ADD CHEESE OR BACON</p> <p>CHARGRILLED SCOTCH FILLET STEAK BONE MARROW HASH BROWN, PICKLED WALNUT SALSA VERDE, RED CHARD, SLOW ROASTED VINE TOMATO (N)</p> <p>SURF & TURF WITH BEER BATTERED OYSTERS 8 SURF & TURF WITH STONEHAVEN LANGOUSTINES & GARLIC BUTTER 8</p> <p>ADD SAUCE PEPPERCORN, BLUE CHEESE, GARLIC BUTTER 3</p>	<p>20</p> <p>2</p> <p>40</p> <p>8</p> <p>8</p> <p>3</p>
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SIDES

HOMEMADE BREAD & OLIVES	6
HOMEMADE BREAD & SEAWEED BUTTER	4.5
WHITEBAIT	6
CRAB STRAW FRIES	10
KOFFMAN SKINNY FRIES	5
HAND CUT CHIPS & SEAWEED SALT	5
ROASTED COURGETTES WITH TOASTED SESAME AND HOT HONEY	5
BABY LEAF SALAD WITH ROASTED STRAWBERRY DRESSING	4.5
BUTTERMILK BEER BATTERED ONION RINGS	4.5

WE TRY TO SOURCE THE BEST LOCAL SEASONAL & FRESH PRODUCE FROM ABERDEEN & THE SURROUNDING AREAS. OUR FISH IS CAUGHT & LANDED LOCALLY IN PETERHEAD & 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 ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.