

SILVER DARLING SIGNATURE PLATTER 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 HOUSE SMOKED SALMON CRAB STRAW FRIES SERVED WITH HOMEMADE BREAD - SEAWEED MAYO RED WINE VINEGAR MIGNONETTE SEA BUCKTHORN MAYO 110 ⓘ PAIR WITH LAURENT-PERRIER ROSE 125ml GLASS £22 BOTTLE £110	CAPE WRATH OR LOCH FYNE OYSTERS CHILLED NATURAL - RED WINE VINEGAR MIGNONETTE BLOODY MARY - SPICED TOMATO JUICE,VODKA, LOVAGE OIL HOT GRILLED WITH GOCHUJANG BUTTER SINGLE 41/2 DOZEN 22DOZEN 44	TASTING PLATTER HOME CURED GRAVADLAX PAIR OF OYSTERS (CHILLED OR HOT) DEEP FRIED WHITEBAIT HOUSE SMOKED SALMON CREVETTES STONEHAVEN LANGOUSTINES ROLLMOP HERRING SHETLAND BLUE SHELL MUSSELS SERVED WITH HOMEMADE BREAD - SEAWEED MAYO TARTARE SAUCE RED WINE VINEGAR MIGNONETTE 55 ⓘ PAIR WITH LAURENT-PERRIER LA CUVÉE 125ml GLASS £17.50 BOTTLE £85
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STARTERS

CULLEN SKINK TOASTED OATS AND FRESH DILL, HOMEMADE BREAD & SEAWEED BUTTER	12	CRISPY STORNOWAY BLACK PUDDING BON BONS PICKLED RED ONIONS, GREEN PEPPERCORN SAUCE	11
PIL PIL PRAWNS CARAMELISED ONION, ROAST GARLIC AND PAPRIKA BREAD	15	SEARED WOOD PIGEON JERUSALEM ARTICHOKE PUREE, SWEET PICKLED BEETROOT, PORT REDUCTION	12
MARBLED SEA TROUT TERRINE WASABI CRÈME FRAICHE, CARROT AND CHILLI SALAD, PARMESAN CRISPS	12	CARAMELISED SHALLOT TARTE TATIN ^(M) BURRATA, WATERCRESS	11
PAN SEARED SHETLAND SCALLOPS CELERIAC AND APPLE PUREE, LEEK JAM, CRISPY LEEKS	17	STARTER OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA

FROM THE SEA

PAN SEARED HALIBUT LANGOUSTINE BUTTER SAUCE, SEAWEED PANKO LANGOUSTINE, SAMPHIRE, ROAST GARLIC & NORI MASH	35	PANKO LEMON SOLE GOUJONS SWEET DILL CUCUMBER PICKLES, SEA BUCKTHORN MAYONNAISE, KOFFMAN SKINNY FRIES, BABY LEAF SALAD, ROASTED STRAWBERRY DRESSING	25
CURRY DUSTED MONKFISH ^(N) CHANA TIKKI, SOY GLAZED PAK CHOI, CURRIED CAULIFLOWER PUREE, LIME YOGHURT, POMEGRANATE DRESSING	30	THE SILVER DARLING HADDOCK ^{BEER BATTERED OR PANKO BREADED} CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE	
SEAFOOD LINGUINE SCALLOPS, PRAWNS, LANGOUSTINES & MUSSELS, BOUND TOGETHER WITH GARLIC AND LEMON BUTTER, TOPPED WITH HERBS, PARMESAN & CROUTONS	30	STANDARD 23JUMBO 26	
SILVER DARLING FISH PIE ⓘ CREAMY BECHAMEL WITH LEEKS, BUTTERY MASH, PANCETTA CRUMB, SEASONAL VEGETABLES (CONTAINS SHELLFISH)	26	MAIN OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA

FROM THE LAND

WILD VENISON LOIN JUNIPER INFUSED MASH, MAPLE ROASTED BUTTERNUT SQUASH, PICKLED BLACKBERRIES, BITTER CHOCOLATE JUS	27	WILD MUSHROOM RISOTTO ^(VE) LOCALLY FORAGED MUSHROOMS, CRISPY FRIED CAVOLO NERO, FRESH CHERVIL	22
PORK BELLY ^(N) STUFFED WITH NDUJA, PINE NUTS AND GREEN OLIVES, SLOW COOKED FOR 8 HOURS IN CIDER, BRAISED BABY GEM, CARAMELISED APPLE PUREE, BOULANGERE POTATOES & JUS	24	6OZ WAGYU STEAK BURGER TOASTED BRIOCHE BUN, BURGER SAUCE, BEEF TOMATO, MIXED LEAF, SWEET & SOUR ONIONS, CAJUN HAND CUT CHIPS, BUTTERMILK BATTER ONION RINGS, MAPLE MUSTARD SLAW	20
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	19	CHARGRILLED SCOTCH FILLET STEAK BONE MARROW HASH BROWN, PICKLED WALNUT SALSA VERDE, RED CHARD, SLOW ROASTED VINE TOMATO ^(N) SURF & TURF WITH BEER BATTERED OYSTERS SURF & TURF WITH STONEHAVEN LANGOUSTINES & GARLIC BUTTER ADD SAUCE PEPPERCORN, BLUE CHEESE, GARLIC BUTTER	42 8 8 3

SIDES

HOMEMADE BREAD & OLIVES	6
HOMEMEAD BREAD & SEAWEED BUTTER	4.5
WHITEBAIT	6
CRAB STRAW FRIES	10
KOFFMAN SKINNY FRIES	5
HAND CUT CHIPS & SEAWEED SALT	5
BRAISED BABY GEM WITH TOASTED PINE NUTS ^(N)	5
BABY LEAF SALAD WITH ROASTED STRAWBERRY DRESSING	4.5
BUTTERMILK BATTER 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.