

CARLINGFORD OR LOCH FYNE ROCK OYSTERS CHILLED NATURAL WITH RED WINE SHALLOT VINEGAR GRILLED GARLIC, PARSLEY & LEMON BUTTER SINGLE 2.5 ½ DOZEN 14 DOZEN 28	FULL HOUSE PLATTER 🕒 PLATTER INCLUDES: ◇ MUSSELS MARINIERE ◇ FULL TEN OYSTERS (CHILLED OR GRILLED) ◇ GRILLED LANGOUSTINES ◇ GIN CURED LOCH FYNE SMOKED SALMON ◇ HOME CURED SALMON GRAVADLAX ◇ TIGER PRAWNS ◇ CRAB STRAW FRIES SERVED WITH: ◇ FRESH BREAD ◇ SEAWEED MAYO ◇ TARTARE SAUCE ◇ SHALLOT RED WINE VINEGAR 60	SILVER DARLING PLATTER 🕒 PLATTER INCLUDES: ◇ CREVETTES ◇ HOME CURED SALMON GRAVADLAX ◇ MUSSELS MARINIERE ◇ GRILLED LANGOUSTINES ◇ HOT SMOKED LOCH FYNE SALMON ◇ PAIR OF OYSTERS SERVED WITH: ◇ FRESH BREAD ◇ SEAWEED MAYO ◇ TARTARE SAUCE 30
MUSSELS MARINIERE WHITE WINE, SHALLOTS, THYME & GARLIC ANISE TARRAGON, PASTIS & CREAM MEXICAN CHIPOTLE PASTE, CORONA & LIME STARTER 8 MAIN COURSE 16 WITH HOMEMADE BREAD WITH SKINNY FRIES		

STARTERS

CULLEN SKINK HOME SMOKED HADDOCK, CHOPPED CHIVES & TOASTED OATS	7	LIGHTLY SMOKED LOCH FYNE SALMON TARTARE BLOODY MARY JELLY, BREAD CRISPS & WASABI EMULSION	7.5
BLACK PUDDING & CHORIZO BON BONS BEETROOT & APPLE CHUTNEY WITH PARSNIP CRISPS	7	PIL PIL PRAWNS TERRACOTTA POT COOKED PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, WARM HOMEMADE PAPRIKA BREAD	8
CHICKEN & RABBIT TERRINE (N) FRIZEE SALAD, PISTACHIO CRUMB, PICKLED CARROTS & CARROT PURÉE	7	SEARED SHETLAND SCALLOPS BUTTERNUT SQUASH PURÉE, ROASTED BUTTERNUT SQUASH, TOMATO OIL & HERB OIL	11.5
SPINACH, PARMESAN & POTATO CROQUETTE (V) SERVED WITH BASIL PESTO	7	MARKET CATCH STARTER OF THE DAY PLEASE ASK FOR DETAILS	
HOMEMADE SPRING ROLLS (VEGAN) SHIITAKE MUSHROOMS & CABBAGE, SERVED WITH OUR OWN SWEET CHILLI SAUCE & RED CABBAGE SLAW	7		

FROM THE SEA

NORTH SEA JUMBO HADDOCK <small>BREADED OR BATTERED</small> CRUSHED PEAS, HAND CUT CHIPS & HOMEMADE TARTARE SAUCE	15	PAN SEARED MONK CHEEKS (N) DUSTED WITH COCONUT FLOUR, STIR FRIED WITH ASIAN VEGETABLES, TURMERIC & ALMOND PILAF, SWEET & SOUR SAUCE & LOTUS ROOT CRISPS	18
SOLE GOUJONS PARMESAN & SEAWEED BREADCRUMBS, HAND CUT CHIPS, ROMESCO SAUCE, CARAMELISED LIME & SEASONAL LEAVES	16	PAN SEARED HALIBUT PARMESAN & ROASTED GARLIC CRUST, SOUR CREAM & CHIVE MASH, SAMPHIRE WITH HORSERADISH MAYO	23
GRILLED LIGHTLY SMOKED FILLET OF NORTH SEA COD HERB GNOCCHI, PURPLE SPROUTING BROCCOLI & LANGOUSTINE BISQUE	17	MARKET CATCH OF THE DAY PLEASE ASK FOR DETAILS	
ROASTED LOCH DUART SALMON HASSELBACK POTATOES, BRAISED BABY GEM, TARRAGON & CHICKEN DRESSING	17.5		

FROM THE LAND

STEAMED VEGETABLE SUET PUDDING (V) 🕒 SUN DRIED TOMATO POLENTA CHIPS, RED PEPPER & OREGANO COULIS	14	HONEY GLAZED GRESSINGHAM DUCK BREAST ROASTED BEETROOT & SWEET POTATO, PAK CHOI WITH PINEAPPLE CHUTNEY	18
CAULIFLOWER & CHICK PEA CURRY (V) (N) TURMERIC & ALMOND PILAF, KATY RODGERS YOGHURT, CORIANDER CRESS	14	CHARGRILLED SCOTTISH STEAKS 🕒 ROASTED VINE TOMATOES, CHESTNUT MUSHROOMS & HAND CUT CHIPS	
PRIME SCOTCH BEEF BURGER TOASTED PRETZEL BUN, TOMATO CHUTNEY, BABY GEM LEAVES, HOMEMADE ONION RINGS, HAND CUT CHIPS & SWEET DILL PICKLE ADD BACON OR CHEESE	14	7OZ FILLET	30
SLOW BRAISED LAMB SHANK 🕒 TRUFFLE MASHED POTATO, ROASTED ROOT VEGETABLES & RICH ROSEMARY RED WINE JUS	17	SURF & TURF WITH KING PRAWNS & SEAWEED BUTTER ADD PEPPERCORN OR CHIMICHURRI	36 2

SIDES	HOMEMADE BREAD	3	BABY GEM & PARMESAN SALAD	3
	SKINNY FRIES	3	WITH CAESAR DRESSING	
	HAND CUT CHIPS	3	SWEET POTATO FRIES	4
	CANDIED GINGER CARROTS	3	CRAB STRAW FRIES	6
	PURPLE SPROUTING BROCCOLI	3		

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 SPECIAL DIETARY REQUIREMENTS.

(V) VEGETARIAN DISH (N) MAY CONTAIN TRACES OF NUTS 🕒 MAY TAKE LONGER TO COOK