

## CARLINGFORD OR LOCH FYNE ROCK OYSTERS

CHILLED

NATURAL WITH RED WINE SHALLOT VINEGAR

HOT

BEER BATTERED, SWEET & SOUR RED PEPPER SAUCE

SINGLE 2.5 ½ DOZEN 14 DOZEN 28

## MUSSELS

MARINIERE WHITE WINE, SHALLOTS, THYME & GARLIC

SPANISH SHERRY, SMOKED PAPRIKA & CHORIZO

SCOTTISH BREWDOG PUNK IPA, LEEK & CREAM

STARTER 8 MAIN COURSE 16  
WITH HOMEMADE BREAD WITH SKINNY FRIES

## FULL HOUSE PLATTER

PLATTER INCLUDES:

- ◆ FULL TEN OYSTERS (CHILLED OR GRILLED)
- ◆ MUSSELS MARINIERE ◆ SEARED SCALLOPS
- ◆ STONEHAVEN LANGOUSTINES ◆ ROLLMOP HERRING
- ◆ HOME CURED BEETROOT GRAVADLAX
- ◆ TIGER PRAWNS ◆ CRAB STRAW FRIES

SERVED WITH:

- ◆ FRESH BREAD ◆ SEAWEED MAYO
- ◆ TARTARE SAUCE ◆ SHALLOT RED WINE VINEGAR

70

## SILVER DARLING PLATTER

PLATTER INCLUDES:

- ◆ HOME CURED BEETROOT GRAVADLAX
- ◆ PAIR OF OYSTERS (CHILLED OR GRILLED)
- ◆ DEEP FRIED WHITE BAIT
- ◆ MUSSELS MARINIERE
- ◆ HOT SMOKED LOCH FYNE SALMON
- ◆ CREVETTES ◆ STONEHAVEN LANGOUSTINES
- ◆ ROLLMOP HERRING

SERVED WITH:

- ◆ FRESH BREAD ◆ SEAWEED MAYO ◆ TARTARE SAUCE

35

## STARTERS

### CULLEN SKINK

HOME SMOKED HADDOCK, CHIVES & TOASTED OATS

7

### TUNA TARTARE

LIGHTLY CURED TUNA, SQUID INK CRACKERS, SUNBLUSH TOMATOES, BALSAMIC GLAZE & LAMBS LETTUCE

8

### PIL PIL PRAWNS

TERRACOTTA POT COOKED PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, WARM KALAMATA OLIVE WITH TOMATO & OREGANO BREAD

8

### SEARED SHETLAND SCALLOPS

RAINBOW CARROT TEXTURES, PURÉE, PICKLE & CANDIED

11.5

### BEETROOT FALAFEL (VE)

BEETROOT TZATZIKI & SMOKEY AUBERGINE HUMMUS

6.5

### HAM HOCK & BLACK PUDDING BON BONS

SPICED PINEAPPLE PICKLE & CRISPY SHALLOTS

7

### MUSHROOM & SMOKED CHEDDAR ARANCINI (V)

CARAMELIZED ONION PURÉE & PEA SHOOTS

6.5

### SMOKED LOIN OF VENISON CARPACCIO

CELERIAC REMOULADE, JERUSALEM ARTICHOKE PURÉE & JERUSALEM ARTICHOKE CRISPS

8

### MARKET CATCH STARTER OF THE DAY

PLEASE ASK FOR DETAILS

## FROM THE SEA

### NORTH SEA JUMBO HADDOCK (BREADED OR BATTERED)

CRUSHED PEAS, HAND CUT CHIPS & HOMEMADE TARTARE SAUCE

16

### TUNA LOIN

ROLLED IN POPPY SEEDS AND PINK PEPPERCORNS, MACERATED RED ONIONS, CRUSHED EDAMAME BEANS & SAUCE VIERGE

19

### WHOLE BREAM STUFFED WITH LEMON & HERBS

BAKED WITH LEMON & TARRAGON BUTTER, ROASTED POTATOES & STEAMED SAMPHIRE

17

### SEARED HALIBUT

TOPPED WITH A BASIL & TOMATO CRUST, SQUID INK & CLAM RISOTTO WITH PURPLE SPROUTING BROCCOLI

23

### ROCK TURBOT WRAPPED IN SERRANO HAM

SALSA VERDE MASH, CRISPY CURLY KALE, OLIVE PURÉE & SPICY TOMATO SAUCE

18

### HOMEMADE MONKFISH SCAMPI

BREADED MONKFISH, LEMON MAYO, SEAWEED HAND CUT CHIPS, ROCKET & LAMBS LETTUCE SALAD

19

### MARKET CATCH OF THE DAY

PLEASE ASK FOR DETAILS

## FROM THE LAND

### PRIME SCOTCH BEEF BURGER

SERVED IN A HOMEMADE TOASTED BRIOCHE BUN WITH CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY

14

### SWEET POTATO & BLACK BEAN BURGER (VE) (N)

SERVED IN A HOMEMADE TOASTED BEETROOT BRIOCHE BUN WITH CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY

14

### CHARGRILLED SCOTTISH STEAKS

KING OYSTER MUSHROOMS, ROASTED BABY BEETROOT & HAND CUT CHIPS

- 7OZ FILLET

30

- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER

36

- SURF & TURF WITH TEMPURA OYSTERS

35

ADD PEPPERCORN OR GARLIC BUTTER

2

### PORK TENDERLOIN

STUFFED WITH FENNEL & APRICOT, WRAPPED IN PANCETTA, ROASTED RAINBOW CARROTS, SPICED GIANT COUS COUS, CIDER & ROSEMARY JUS

17

### GRESSINGHAM DUCK BREAST

SEARED SLOWLY, ROASTED SWEET POTATOES WITH SMOKED PAPRIKA, STIR FRIED PAK CHOI & BACON VINAIGRETTE

18

### SALSA VERDE RISOTTO (V)

CHARGRILLED KING OYSTER MUSHROOMS, CURLY KALE, JERUSALEM ARTICHOKE PURÉE & SPICY TOMATO SAUCE

14

## SIDES

HOMEMADE BREAD

3

SWEET POTATO FRIES

4

CRAB STRAW FRIES

7

LAMBS LETTUCE & WILD ROCKET SALAD WITH LEMON VINAIGRETTE

3

SKINNY FRIES

3

HAND CUT CHIPS

3

CAJUN HAND CUT CHIPS

3

STEAMED SAMPHIRE

3

ROASTED RAINBOW CARROTS

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 (VE) VEGAN DISH (N) MAY CONTAIN TRACES OF NUTS (C) MAY TAKE LONGER TO COOK