

CARLINGFORD OR LOCH FYNE ROCK OYSTERS

CHILLED
NATURAL WITH RED WINE SHALLOT VINEGAR

HOT
BEER BATTERED, SWEET & SOUR PEPPER SAUCE

SINGLE 2.5 ½ DOZEN 14 DOZEN 28

MUSSELS

MARINIÈRE WHITE WINE, SHALLOTS, THYME & GARLIC

THAI GREEN CURRY PASTE & COCONUT MILK

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 MARINIÈRE ◇ 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 MARINIÈRE
- ◇ 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	BLACK PUDDING & HAGGIS BON BONS BEETROOT & APPLE CHUTNEY, MUSHROOM KETCHUP & CRISPY ONIONS	7
PIL PIL PRAWNS TERRACOTTA POT COOKED PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, WARM KALAMATA OLIVE WITH TOMATO & OREGANO BREAD	8	HONEY GLAZED PORK SPRING ROLLS SWEET & SOUR RED PEPPER SAUCE WITH ASIAN SLAW	7
SEARED SCALLOPS PEA PURÉE, SERRANO HAM CRISPS & PEA VINAIGRETTE	11.5	SHALLOT & RED ONION BHAJIS (V) (VE) SERVED WITH MINT & GARLIC RAITA & CORIANDER CRESS	6.5
TUNA THAI FISH CAKES CUCUMBER DIPPING SAUCE, CARROT, SPRING ONION & LIME SALAD	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	17	LIGHTLY CURED COD DUSTED WITH SMOKED PAPRIKA & ROASTED, ORZO, CHORIZO & SAMPHIRE WITH A TOMATO SAUCE	18
CHARGRILLED TUNA LOIN RATATOUILLE, BASIL PESTO, CARROT & MANGE TOUT SALAD	19	HOMEMADE MONKFISH SCAMPI BREADED MONKFISH, LEMON MAYO, SEAWEED HAND CUT CHIPS, ROCKET & LAMBS LETTUCE SALAD	19
WHOLE SEA BASS STUFFED WITH HERBS & LEMONS, ROASTED SWEET POTATOES, LEMON & GARLIC GREEN BEANS & LEMON VINAIGRETTE	18	MARKET CATCH OF THE DAY PLEASE ASK FOR DETAILS	
SEARED HALIBUT TOPPED WITH A FENNEL SEED & PARMESAN CRUST, GREEN PEA RISOTTO, PEA PURÉE & TOMATO OIL	23		

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	PORK TENDERLOIN WRAPPED IN SAGE & PARMA HAM, CHANTERELLES, SPRING ONION MASH WITH A TERIYAKI SAUCE	17
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	ROASTED LAMB CHUMP CRUSHED MINTED POTATOES, CHARRED COURGETTES WITH A BLOODY MARY SAUCE	17
CHARGRILLED SCOTTISH STEAKS ☉ KING OYSTER MUSHROOMS, ROASTED BABY BEETROOT & HAND CUT CHIPS		LOCALLY FORAGED MUSHROOM RISOTTO (V) (VE) WHITE WINE, BASIL PESTO, CROUTONS & FRESH PARMESAN	16
- 7OZ FILLET	30		
- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER	36		
- SURF & TURF WITH TEMPURA OYSTERS	35		
ADD PEPPERCORN OR GARLIC BUTTER	2		

SIDES	HOMEMADE BREAD	3	SKINNY FRIES	3
	SWEET POTATO FRIES	4	HAND CUT CHIPS	3
	CRAB STRAW FRIES	7	CAJUN HAND CUT CHIPS	3
	LAMBS LETTUCE & WILD ROCKET SALAD WITH LEMON VINAIGRETTE	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 ☉ MAY TAKE LONGER TO COOK