

<p style="text-align: center;">FULL HOUSE PLATTER</p> <p style="text-align: center;">PLATTER INCLUDES:</p> <ul style="list-style-type: none"> ◇ BRANDON ROAST LOCH FYNE SALMON ◇ HOMEMADE CITRUS GRAVADLAX ◇ STONEHAVEN LANGOUSTINES ◇ LOCH FYNE OYSTERS ◇ BEER BATTERED CARLINGFORD OYSTERS ◇ SEARED SHETLAND SCALLOPS ◇ LANGOUSTINE BISQUE "ESPRESSO" STEAMED LOCH FYNE MUSSELS <p style="text-align: center;">SERVED WITH:</p> <ul style="list-style-type: none"> ◇ HOMEMADE BREAD ◇ SEAWEED MAYO ◇ TARTARE SAUCE ◇ SHALLOT RED WINE VINEGAR <p style="text-align: center;">70 ☉</p>	<p style="text-align: center;">CARLINGFORD OR LOCH FYNE ROCK OYSTERS</p> <p style="text-align: center;">CHILLED NATURAL WITH RED WINE SHALLOT VINEGAR</p> <p style="text-align: center;">HOT BEER BATTERED WITH WASABI MAYONNAISE</p> <p style="text-align: center;">SINGLE 2.5 ½ DOZEN 14 DOZEN 28</p>	<p style="text-align: center;">SILVER DARLING PLATTER</p> <p style="text-align: center;">PLATTER INCLUDES:</p> <ul style="list-style-type: none"> ◇ HOMEMADE CITRUS GRAVADLAX ◇ PAIR OF OYSTERS (CHILLED OR GRILLED) ◇ DEEP FRIED WHITE BAIT ◇ MUSSELS MARINIÈRE ◇ HOT SMOKED LOCH FYNE SALMON ◇ CREVETTES ◇ STONEHAVEN LANGOUSTINES ◇ ROLLMOP HERRING <p style="text-align: center;">SERVED WITH:</p> <ul style="list-style-type: none"> ◇ FRESH BREAD ◇ SEAWEED MAYO ◇ TARTARE SAUCE <p style="text-align: center;">35 ☉</p>
	<p style="text-align: center;">MUSSELS</p> <p style="text-align: center;">MARINIÈRE WHITE WINE, SHALLOTS, THYME & GARLIC</p> <p style="text-align: center;">MEDITERRANEAN FENNEL, SUNDRIED TOMATO & BASIL</p> <p style="text-align: center;">PEPPERCORN STEAMED WITH PINK & GREEN PEPPERCORNS, SHALLOTS & CREAM</p> <p style="text-align: center;">STARTER 8 MAIN COURSE 16</p> <p style="text-align: center;">WITH HOMEMADE BREAD WITH SKINNY FRIES</p>	

STARTERS

<p>CULLEN SKINK HOME SMOKED HADDOCK, CHIVES & TOASTED OATS</p> <p>THREE ONION BHAJIS (V) ROASTED RED PEPPER HUMMUS & CORIANDER CRESS</p> <p>PORCINI VELOUTE CRÈME FRAÎCHE, HERB OIL, GARLIC CROUTONS & CHIVES</p> <p>SEARED KING SCALLOPS CARAMELISED CAULIFLOWER PURÉE, CURRIED CAULIFLOWER & CURRY OIL</p> <p>BLACK PUDDING & PANCETTA BON BONS SWEET CORN PURÉE, WHOLE GRAIN MUSTARD & WHISKY MAYO</p>	<p>7</p> <p>7</p> <p>7</p> <p>12</p> <p>8</p>	<p>PIL PIL PRAWNS TERRACOTTA POT COOKED PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, SERVED WITH WARM SUNDRIED TOMATO & BASIL BREAD</p> <p>SEAFOOD GRATIN MIXED FISH & SHELLFISH, LEEK FONDUE, CHIVE & DUCK FAT HOLLANDAISE & HOMEMADE BREAD</p> <p>WARM SMOKED WOOD PIGEON SALAD RASPBERRY BALSAMIC VINAIGRETTE, PICKLED CHANTERELLES & GARLIC CRISPS</p> <p>MARKET CATCH STARTER OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS</p>	<p>9</p> <p>8</p> <p>9</p> <p>POA</p>
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FROM THE SEA

<p>NORTH SEA JUMBO HADDOCK <small>BREADED OR BATTERED</small> CRUSHED PEAS, HAND CUT CHIPS & HOMEMADE TARTARE SAUCE</p> <p>SEARED HALIBUT CRAB & PARMESAN CRUST, BROWN BUTTER & CHIVE CRUSHED ROOSTER POTATOES, KALE & OYSTER EMULSION</p> <p>HAKE WRAPPED IN PARMA HAM SAFFRON & LEEK MASH, ROASTED COURGETTES, COURGETTE & BASIL PURÉE</p> <p>SOLE GOUJONS COATED WITH SEAWEED PANKO BREADCRUMBS, HAND CUT CHIPS, SAFFRON AIOLI, MIXED LEAF & PEA SHOOT SALAD</p>	<p>17</p> <p>24</p> <p>20</p> <p>19</p>	<p>SEAFOOD LINGUINE SCALLOPS, MUSSELS, PRAWNS, LANGOUSTINE, SPICY TOMATO & HERB SAUCE, SEMI DRIED TOMATOES, TOASTED PINE NUTS & HERB CRUMB</p> <p>MARKET CATCH OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS</p> <p>FRESH LOCAL LOBSTER SUBJECT TO DAILY DELIVERY</p>	<p>24</p> <p>POA</p> <p>POA</p>
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FROM THE LAND

<p>PRIME SCOTCH BEEF BURGER SERVED IN A HOMEMADE TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY ADD BACON OR CHEESE</p> <p>SWEET POTATO & BLACK BEAN BURGER (V) TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY</p> <p>CHARGRILLED SCOTTISH STEAKS ☉ KING OYSTER MUSHROOMS, ROASTED BABY BEETROOT & HAND CUT CHIPS</p> <p>- 7OZ FILLET</p> <p>- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER</p> <p>- SURF & TURF WITH BEER BATTERED OYSTERS</p> <p>ADD PEPPERCORN OR GARLIC BUTTER</p>	<p>15</p> <p>14</p> <p>30</p> <p>36</p> <p>35</p> <p>2</p>	<p>PORK BELLY BRAISED WITH CIDER & STAR ANISE, APPLE & POTATO MASH, DIJON CREAMED SAVOY CABBAGE, BRAISING LIQUOR & PUFFED CRACKLING</p> <p>FIVE SPICED GRESSINGHAM DUCK BREAST CHILLI & SESAME RED CABBAGE, CRUSHED SWEET POTATO, GINGER & PLUM JUS</p> <p>SWEET POTATO & QUINOA CHILLI (V) CORIANDER & LIME BASMATI RICE</p>	<p>17</p> <p>19</p> <p>16</p>
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SIDES

HOMEMADE BREAD	4	SKINNY FRIES	4
SWEET POTATO FRIES	4.5	HAND CUT CHIPS	4
CRAB STRAW FRIES	7	CAJUN HAND CUT CHIPS	4
CARAMELISED CARROTS WITH THYME	4	SZECHUAN ROASTED COURGETTES	4

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



THE SILVER DARLING

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