

# GLUTEN FREE

<div>FULL HOUSE PLATTER</div> <div>PLATTER INCLUDES:</div> <div><div>~ LOCALLY HOT SMOKED SALMON</div><div>~ HOME CURED GIN GRAVADLAX</div><div>~ STONEHAVEN LANGOUSTINES</div><div>~ LOCH FYNE OYSTERS</div><div>~ SEARED SHETLAND SCALLOPS</div><div>~ CRAB &amp; CRAYFISH GRATIN</div><div>~ SHETLAND BLUE SHELL MUSSELS</div></div> <div>SERVED WITH:</div> <div><div>~ GF BREAD ~ SEAWEED MAYO</div><div>~ TARTARE SAUCE ~ SHALLOT RED WINE VINEGAR</div></div> <div>90🕒</div>			<div>CAPE WRATH OR LOCH FYNE ROCK OYSTERS</div> <div>CHILLED</div> <div>NATURAL WITH RED WINE SHALLOT VINEGAR</div> <div>SINGLE 4   ½ DOZEN 22   DOZEN 44</div>			<div>SILVER DARLING PLATTER</div> <div>PLATTER INCLUDES:</div> <div><div>~ HOME CURED GIN GRAVADLAX</div><div>~ PAIR OF CHILLED OYSTERS</div><div>~ DEEP FRIED WHITEBAIT</div><div>~ LOCALLY HOT SMOKED SALMON</div><div>~ CREVETTES</div><div>~ STONEHAVEN LANGOUSTINES</div><div>~ ROLLMOP HERRING</div><div>~ SHETLAND BLUE SHELL MUSSELS</div></div> <div>SERVED WITH:</div> <div><div>~ GF BREAD ~ SEAWEED MAYO</div><div>~ TARTARE SAUCE ~ SHALLOT RED WINE VINEGAR</div></div> <div>45🕒</div>		
<div>STARTERS</div>								
<div>CULLEN SKINK</div> <div>HOME SMOKEDHADDOCK, TOASTED OATS AND GF BREAD ROLL</div> <div>9</div>			<div>PAN SEARED SCALLOPS</div> <div>PORK BELLY, CRANBERRY &amp; APPLE</div> <div>8</div>					
<div>PIL PIL PRAWNS</div> <div>PRAWNS WITH CHILLI, GARLIC &amp; OLIVE OIL, SERVED WITH GF BREAD ROLL</div> <div>12</div>			<div>DUCK, APRICOT &amp; PISTACHIO TERRINE <sup>(N)</sup></div> <div>APRICOT GEL, GF TOASTS, APRICOTS</div> <div>10</div>					
<div>BEETROOT CURED GRAVADLAX</div> <div>SWEET CUCUMBER PICKLE</div> <div>10</div>			<div>MARKET CATCH STARTER OF THE DAY</div> <div>PLEASE ASK YOUR SERVER FOR DETAILS</div> <div>POA</div>					
<div>FROM THE SEA</div>								
<div>FLORENTINE CRUSTED HALIBUT</div> <div>SPINACH &amp; PARMESAN CRUST, MUSSEL, SPINACH &amp; CHORIZO STEW, CRUSHED HERB POTATOES, BRAVAS SAUCE</div> <div>30</div>			<div>ROAST NORTH SEA COD</div> <div>FONDANT POTATO, CURLY KALE, LANGOUSTINE BISQUE</div> <div>22</div>					
<div>PAN SEARED SEA BASS</div> <div>ROASTED GARLIC MASH, CARAMELISED CAULIFLOWER PUREE, ROASTED CAULIFLOWER, SALSA VERDE</div> <div>23</div>			<div>LEMON SOLE GOUJONS</div> <div>SKINNY FRIES, HERB MARINATED HERITAGE TOMATO SALAD, LEMON &amp; BLACK PEPPER MAYO, CARAMELISED LEMON WEDGE</div> <div>22</div>					
<div>MARKET CATCH OF THE DAY</div> <div>PLEASE ASK YOUR SERVER FOR DETAILS</div> <div>POA</div>			<div>SEARED MONKFISH</div> <div>CELERIAC &amp; LEEK VELOUTE, CRISPY LEEKS, POTATO TERRINE</div> <div>30</div>					
			<div>NORTH SEA HADDOCK</div> <div>SKINNY FRIES, CRUSHED PEAS, HOMEMADE TARTARE SAUCE</div> <div>20</div>					
<div>FROM THE LAND</div>								
<div>SLOW COOKED PORK BELLY <sup>(N)</sup></div> <div>SWEET POTATO &amp; CHESTNUT POMMES PUREE, LANGOUSTINES, POACHED PEAR, ROAST RADICCHIO &amp; DATE CRUMBLE, PORK JUS</div> <div>20</div>			<div>PRIME SCOTCH STEAK BURGER</div> <div>TOASTED GF BUN, HOMEMADE BURGER RELISH, MIXED LEAF, BEEF TOMATO, SLICED RED ONION, PICKLES, SLAW, SKINNY FRIES</div> <div>ADD CHEESE OR BACON</div> <div>19</div> <div>2</div>					
<div>TREACLE CURED VENISON</div> <div>BEURRE NOISETTE POTATO, CRISPY KALE, BLACKBERRIES, FOREST MUSHROOMS, VENISON &amp; TREACLE JUS</div> <div>24</div>			<div>CHARGRILLED SCOTCH 7OZ FILLET STEAK</div> <div>CHARGRILLED SCOTCH TOMAHAWK STEAK</div> <div>38</div> <div>48</div>					
<div>PESTO CHICKPEA BURGER <sup>(V)</sup></div> <div>HOMEMADE PESTO PATTY IN GF BURGER BUN, MIXED LEAVES, PICKLED ONION RINGS, CHERRY TOMATO CHUTNEY, ROCKET, SKINNY FRIES</div> <div>18</div>			<div>SKINNY FRIES, ROASTED CHERRY VINE TOMATOES, SAUTEED WILD MUSHROOM, CARAMELISED ONION RELISH</div> <div>- SURF &amp; TURF WITH BEER BATTERED OYSTERS</div> <div>- SURF &amp; TURF WITH STONEHAVEN LANGOUSTINES &amp; GARLIC BUTTER</div> <div>- ADD PEPPERCORN SAUCE, GARLIC BUTTER OR BONE MARROW &amp; BEER JUS</div> <div>8</div> <div>8</div> <div>3</div>					
<div>SIDES</div>			<div>GF BREAD &amp; OLIVES ROAST</div> <div>5</div>					
			<div>WINTER VEGETABLES</div> <div>5</div>					
			<div>SKINNY FRIES</div> <div>4.5</div>					
			<div>WHITEBAIT</div> <div>5</div>					
			<div>CRAB STRAW</div> <div>8</div>					
			<div>FRIES GF BREAD</div> <div>4</div>					
<div>(V) VEGETARIAN DISH   (VE) VEGAN DISH   (N) CONTAINS NUTS   🕒 MAY TAKE LONGER TO COOK</div>			<div>WE TRY TO SOURCE THE BEST LOCAL, SEASONAL &amp; FRESH PRODUCE FROM ABERDEEN &amp; THE SURROUNDING AREAS. OUR FISH IS CAUGHT &amp; LANDED LOCALLY IN PETERHEAD &amp; DELIVERED TO OUR KITCHEN ON A DAILY BASIS. ALTHOUGH EXTRA CARE HAS BEEN TAKEN TO REMOVE ALL BONES, SOME MAY REMAIN.</div> <div>PLEASE ADVISE US IN ADVANCE IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.</div>					



# THE SILVER DARLING

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