

<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>~ GAMBINO RED PRAWNS</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>~ HOMEMADE BREAD</div><div>~ SEAWEED MAYO</div><div>~ TARTARE SAUCE</div><div>~ 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>HOT</div> <div>SOUTHERN FRIED WITH ANGUS &amp; OINK HOT SAUCE, SWEETCORN PUREE</div> <div>SINGLE 4   ½DOZEN 22   DOZEN 44</div>			<div>SILVER DARLING PLATTER</div> <div>PLATTER INCLUDES:</div> <div><div>~ HOME CURED GIN GRAVADLAX</div><div>~ PAIR OF OYSTERS (CHILLED OR HOT)</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>~ HOMEMADE BREAD</div><div>~ SEAWEED MAYO</div><div>~ TARTARE SAUCE</div><div>~ SHALLOT RED WINE VINEGAR</div></div> <div>45🕒</div>		
<div>STARTERS</div>								
<div>CULLEN SKINK</div> <div>HOUSE SMOKED HADDOCK, TOPPED WITH TOASTED OATS AND SERVED WITH HOMEMADE BREAD</div>		9	<div>HAGGIS, BLACK PUDDING &amp; ROSEMARY BON BONS</div> <div>WHISKY MARMALADE, PICKLED NEEP</div>		9			
<div>PIL PIL PRAWNS</div> <div>PRAWNS WITH CHILLI, GARLIC &amp; OLIVE OIL, SERVED WITH WARM BLACK OLIVE &amp; TOMATO BREAD</div>		12	<div>AUBERGINE TIMBALLO</div> <div>(V) (VE) (N)</div> <div>ROMANESCO SAUCE, PEA-CHIVE SALSA</div>		8			
<div>BEETROOT CURED GRAVADLAX</div> <div>SWEET CUCUMBER PICKLE, BRIOCHE TUILE</div>		10	<div>DUCK, APRICOT &amp; PISTACHIO TERRINE</div> <div>(N)</div> <div>APRICOT GEL, HOMEMADE ROSEMARY TOASTS, APRICOTS</div>		10			
<div>PAN SEARED SCALLOPS</div> <div>PORK BELLY, CRANBERRY &amp; APPLE</div>		16	<div>MARKET CATCH STARTER OF THE DAY</div> <div>PLEASE ASK YOUR SERVER FOR DETAILS</div>		POA			
<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>		30	<div>ROAST NORTH SEA COD</div> <div>FONDANT POTATO, CURLY KALE, LANGOUSTINE BISQUE</div>		22			
<div>PAN SEARED SEA BASS</div> <div>ROASTED GARLIC MASH, ROAST CAULIFLOWER, CARAMELISED CAULIFLOWER PUREE &amp; SALSA VERDE</div>		23	<div>LEMON SOLE GOUJONS</div> <div>SKINNY FRIES, HERB MARINATED HERITAGE TOMATO SALAD, LEMON &amp; BLACK PEPPER MAYO, CARAMELISED LEMON WEDGE</div>		22			
<div>SEAFOOD LINGUINE</div> <div>LANGOUSTINES, PRAWNS &amp; MUSSELS. SPINACH &amp; LEEK LINGUINE BOUND TOGETHER WITH GARLIC, DILL &amp; LEMON BUTTER AND EMULSIFIED WITH WINE. HERB &amp; PARMESAN CRUMB</div>		30	<div>SEARED MONKFISH</div> <div>CELERIAC &amp; LEEK VELOUTE, CRISPY LEEKS, POTATO TERRINE</div>		30			
<div>MARKET CATCH OF THE DAY</div> <div>PLEASE ASK YOUR SERVER FOR DETAILS</div>		POA	<div>NORTH SEA HADDOCK</div> <div>BREADED OR BATTERED</div> <div>CRUSHED PEAS, HAND CUT CHIPS &amp; HOMEMADE TARTARE SAUCE</div>					
			STANDARD	20	JUMBO	23		
<div>FROM THE LAND</div>								
<div>SLOW COOKED PORK BELLY</div> <div>(N)</div> <div>SWEET POTATO &amp; CHESTNUT POMMES PUREE, LANGOUSTINES, POACHED PEAR, ROAST RADICCHIO &amp; CHESTNUT CRUMB, PORK JUS</div>		20	<div>PRIME SCOTCH STEAK BURGER</div> <div>TOASTED BRIOCHE BUN, HOMEMADE BURGER RELISH, MIXED LEAF, BEEF TOMATO, SLICED RED ONION, PICKLES, SLAW, CAJUN HAND CUT CHIPS</div>		19			
			<div>ADD CHEESE OR BACON</div>		2			
<div>TREACLE CURED VENISON</div> <div>BEURRE NOISETTE POTATO, CRISPY KALE, BLACKBERRIES, FOREST MUSHROOMS, VENISON &amp; TREACLE JUS</div>		24	<div>PESTO CHICKPEA BURGER</div> <div>HOMEMADE PESTO PATTY, TOASTED BRIOCHE BURGER BUN, MIXED LEAVES, PICKLED ONION RINGS, CHERRY TOMATO CHUTNEY, ROCKET, CAJUN HAND CUT CHIPS</div>		18			
<div>CORN &amp; BLACK PUDDING CHICKEN</div> <div>CHICKEN SUPREME, SWEETCORN PUREE, BLACK PUDDING MASH</div>		22	<div>CHARGRILLED SCOTCH 7OZ FILLET STEAK</div> <div>CHARGRILLED SCOTCH TOMAHAWK STEAK</div>		38 48			
<div>ROAST BUTTERNUT SQUASH &amp; SAGE LINGUINE</div> <div>(VE)</div> <div>CREAMY BUTTERNUT SQUASH SAUCE, ROOT VEGETABLE RAGU</div>		18	<div>HAND CUT CHIPS, 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>		8 8 3			
<div>SIDES</div>								
<div>HOMEMADE BREAD &amp; OLIVES</div>		5	<div>HAND CUT CHIPS</div>		5			
<div>CAULIFLOWER GRATIN</div>		5	<div>WHITEBAIT</div>		5			
<div>ROAST WINTER VEGETABLES</div>		5	<div>CRAB STRAW FRIES</div>		8			
<div>SKINNY FRIES</div>		4.5	<div>HOMEMADE BREAD</div>		4			
<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 background is a solid teal color. A large, thick, white circular brushstroke is painted across the image, starting from the top left, curving around the right side, and ending at the bottom right. The brushstroke has a textured, hand-painted appearance with visible bristles and varying thickness.

# THE SILVER DARLING

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