SILVER DARLING SIGNATURE PLATTER

CHILLED LOCH FYNE OYSTERS
BAKED CAFÉ DE PARIS BUTTER CAPE WRATH OYSTERS
STONEHAVEN LANGOUSTINES
SHETLAND BLUE SHELL MUSSELS
SHETLAND SCALLOPS
LEMON SOLE FINGERS
HIGHLAND SMOKERY HOT SMOKED SALMON

SERVED WITH

CRAB STRAW FRIES

HOMEMADE BREAD - SEAWEED MAYO
RED WINE VINEGAR MIGNONETTE
VIETNAMESE DIPPING SAUCE

100 (1)



PAIR WITH LAURENT-PERRIER ROSE 125ml GLASS £20 BOTTLE £100

CAPE WRATH OR LOCH FYNE OYSTERS

CHILLED

NATURAL WITH RED WINE VINEGAR MIGNONETTE

GRILLED

BAKED WITH CAFÉ DE PARIS BUTTER

SINGLE 4

1/2 DOZEN 22

DOZEN 44

MUSSELS

SHETLAND BLUE SHELL

MARINIERE

WHITE WINE, CREAM, SHALLOTS, THYME & GARLIC

ALE & ROSEMARY

BURNSIDE LIFT & SHIFT PALE ALE & ROSEMARY

STARTER 10

MAIN 20

WITH HOMEMADE BREAD WITH SKINNY FRIES

TASTING PLATTER

HOME CURED GRAVADLAX
PAIR OF OYSTERS (CHILLED OR HOT)
DEEP FRIED WHITEBAIT
HIGHLAND SMOKERY HOT SMOKED SALMON

CREVETTES

STONEHAVEN LANGOUSTINES
ROLLMOP HERRING
SHETLAND BLUE SHELL MUSSELS

SERVED WITH

HOMEMADE BREAD - SEAWEED MAYO

TARTARE SAUCE

RED WINE VINEGAR MIGNONETTE

50 0

CHAMPAGNE
Laurent-Perrier
MAISON FONDEE
1812

PAIR WITH LAURENT-PERRIER LA CUVEE 125ml GLASS £16.50 BOTTLE £75

STARTERS

CULLEN SKINK TOASTED OATS & CHIVES	10	CRISPY HAGGIS & OX CHEEK PARMESAN & ROAST GARLIC MAYONNAISE, BRAISING LIQUOR, SWEET & SOUR ONIONS	10
PIL PIL PRAWNS MARINATED PRAWNS, TOMATO & OLIVE BREAD	13	JAPANESE FRIED CHICKEN PICKLED CARROT & DAIKON, PONZU DIP	10
PORK & LANGOUSTINE BON BON TEMPURA LANGOUSTINE TAILS, LANGOUSTINE VELOUTE, CAVIAR	15	INDIAN POTATO AND CHICKPEA ROSTI (VE) CORIANDER CHUTNEY, CRISPY MIZUNA	9
SEARED SHETLAND SCALLOPS ROASTED CARAMELISED CAULIFLOWER PUREE, SHAVED CAULIFLOWER, POMEGRANATE BEURRE BLANC	16	CATCH OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA
FROM THE SEA ——————————————————————————————————			
PAN SEARED HALIBUT PARMESAN AND NORI CRUST, CRUSHED RATTE POTATOES WITH LEMON AND PARSLEY, CELERIAC PUREE, CURLY KALE	32	PANKO LEMON SOLE GOUJONS MICRO HERB AND MIZUNA SALAD, SKINNY FRIES WITH SEAWEED SALT, CARAMELISED LIME, VIETNAMESE DIPPING SAUCE	24
ROASTED COD NDUJA AND MUSSEL FREGOLA, CAVOLO NERO	26	THE SILVER DARLING HADDOCK BEER BATTERED OR PANKO BREADED CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE	
SEAFOOD LINGUINE	30	STANDARD 21 JUMBO 24	
SCALLOPS, PRAWNS, LANGOUSTINES & MUSSELS, BOUND TOGETHER WITH A CREAMY LANGOUSTINE BISQUE, TOPPED WITH HERBS, PARMESAN & CROUTONS		CATCH OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA
MONKFISH GIGOT (N) BEER BATTERED CHEEK, SAFFRON AND COCONUT MILK MASH, CHARRED TENDERSTEM BROCCOLI, SATAY SAUCE	26		
FROM THE LAND —			
PORK FILLET ROULADE (N) STUFFED WITH PARSLEY, SAGE, PINE NUTS AND MOZZARELLA, CRISPY PIGS' EARS, CIDER BRAISED PAK CHOI, CANNELLINI BEANS, CARAMELISED APPLE PUREE	26 ©	6OZ WAGYU STEAK BURGER TOASTED BRIOCHE BUN, BURGER SAUCE, BEEF TOMATO, MIXED LEAF, SWEET & SOUR ONIONS, CAJUN HAND CUT CHIPS, MAPLE MUSTARD SLAW ADD CHEESE OR BACON	20
VENISON LOIN ROLLED IN TRUFFLE DUST, KOMBU FONDANT POTATO, CELERIAC REMOULADE, SOY GLAZED BEETS, JUS	28	CHARGRILLED SCOTCH FILLET STEAK CRISPY BEEF CHEEK LAYERED POTATO, SLOW ROASTED VINE TOMATO, CHARRED TENDERSTEM BROCCOLI	40
MISO GLAZED KING OYSTER MUSHROOMS (VE) BEETROOT RISOTTO, PICKLED BEETROOT, WASABI FOAM	18	SURF & TURF WITH BEER BATTERED OYSTERS SURF & TURF WITH STONEHAVEN LANGOUSTINES & GARLIC BUTTER	8

SIDES

HOMEMADE BREAD & OLIVES 6
HOMEMEAD BREAD & SEAWEED BUTTER 4.5
WHITEBAIT 5
CRAB STRAW FRIES 10
SKINNY FRIES 5
HAND CUT CHIPS & SEAWEED SALT 5
CHARRED TENDERSTEM BROCCOLI & BLUE CHEESE DRESSING
MICRO HERB AND MIZUNA SALAD 4.5

TOASTED BRIOCHE BUN, HOMEMADE BURGER RELISH, MIXED LEAF, BEEF TOMATO, SLICED RED ONION, PICKLES, SLAW, CAJUN HANDCUT CHIPS

PESTO & CHICKPEA BURGER (VE)

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

ADD SAUCE PEPPERCORN, BLUE CHEESE, CAFE DE PARIS BUTTER

PLEASE ADVISE US IN ADVANCE IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMETNS

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