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



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

> STONEHAVEN LANGOUSTINES ROLLMOP HERRING SHETLAND BLUE SHELL MUSSELS

CREVETTES

SERVED WITH

HOMEMADE BREAD - SEAWEED MAYO TARTARE SAUCE RED WINE VINEGAR MIGNONETTE

50 🕓

CHAMPAGNE (Laurent-Perrier) MAISON FONDER

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

STARTERS

CULLEN SKINK TOASTED OATS & CHIVES, HOMEMADE BREAD	10	CRISPY BLACK PUDDING AND HAGGIS CARAMELISED ONIONS, WHISKY AND BLACK PEPPERCORN SAUCE	10
PIL PIL PRAWNS MARINATED PRAWNS, TOMATO & OLIVE BREAD	14	JAPANESE FRIED CHICKEN PICKLED CARROT & DAIKON, PONZU DIP	10
GIN CURED SEA TROUT DILL PICKLED CUCUMBER, CREME FRAICHE, TOASTED HOMEMADE BREAD	12	BUFFALO TENDER-STEM BROCCOLI (VE) CRISPY CRUMBED, SRIRACHA DIP, KOHLRABI	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 CHARGRILLED TENDERSTEM, SAFFRON MASH, CHIVE BEURRE BLANC	26	THE SILVER DARLING HADDOCK BEER BATTERED OR PANKO BREADED CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE	
SEAFOOD LINGUINE SCALLOPS, PRAWNS, LANGOUSTINES & MUSSELS, BOUND TOGETHER WITH A CREAMY LANGOUSTINE BISQUE, TOPPED WITH HERBS, PARMESAN & CROUTONS	30	STANDARD 21 JUMBO 24 CATCH OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA
WHOLE ROASTED BASS (1) SWEET POTATO GNOCCHI, SWEET POTATO PURÉE, CHARRED LEEKS, SALSA VERDE.	25		
FROM THE LAND —			
PAN SEARED CHICKEN SUPREME () CONFIT LEG, JERUSALEM ARTICHOKE PUREE, BLACK GARLIC EMULSION, ROASTED DUCK FAT POTATOES, CHICKEN JUS	22	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	28		2
ROLLED IN TRUFFLE DUST, KOMBU FONDANT POTATO, CELERIAC REMOULADE, SOY GLAZED BEETS, JUS		CHARGRILLED SCOTCH FILLET STEAK CRISPY BEEF CHEEK LAYERED POTATO, SLOW ROASTED VINE TOMATO, CHARRED TENDERSTEM BROCCOLI SURF & TURF WITH BEER BATTERED OYSTERS SURF & TURF WITH STONEHAVEN LANGOUSTINES & GARLIC BUTTER	40
WILD MUSHROOM RISOTTO (VE) LOCALLY FORAGED MUSHROOMS, POACHED HENS EGG, TRUFFLE AND TARRAGON OIL, PARSLEY CRISPS.	19		8

HOMEMADE BREAD & OLIVES 6 HOMEMEAD BREAD & SEAWEED BUTTER 4.5 WHITEBAIT CRAB STRAW FRIES SKINNY FRIES HAND CUT CHIPS & SEAWEED SALT 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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