

<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 ◇ TRADITIONAL GRAVADLAX ◇ STONEHAVEN LANGOUSTINES ◇ LOCH FYNE OYSTERS ◇ BEER BATTERED CAPE WRATH 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; font-weight: bold;">75 ☺</p>	<p style="text-align: center;">CAPE WRATH 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 HOMEMADE SWEET CHILLI SAUCE</p> <p style="text-align: center;">SINGLE 3 ½ DOZEN 15 DOZEN 30</p> <hr/> <p style="text-align: center;">MUSSELS</p> <p>MARINIERE WHITE WINE, SHALLOTS, THYME & GARLIC</p> <p>BLOODY MARY SPICED TOMATO JUICE & VODKA</p> <p>FENNEL FENNEL, LOVAGE & CIDER</p> <p>STARTER 9 WITH HOMEMADE BREAD MAIN COURSE 18 WITH SKINNY FRIES</p>	<p style="text-align: center;">SILVER DARLING PLATTER</p> <p style="text-align: center;">PLATTER INCLUDES:</p> <ul style="list-style-type: none"> ◇ TRADITIONAL GRAVADLAX ◇ PAIR OF OYSTERS (CHILLED OR HOT) ◇ DEEP FRIED WHITE BAIT ◇ MUSSELS MARINIERE ◇ 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; font-weight: bold;">40 ☺</p>
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STARTERS

<p>CRAB SOUP 8</p> <p>LOCAL BROWN & WHITE CRAB MEAT, DILL & TOMATO OIL, SERVED WITH FRESH BREAD & SEAWEED BUTTER</p>	<p>SEARED SCALLOPS 13</p> <p>PEA PUREE, PANCETTA CRISP & PEA VINAIGRETTE</p>
<p>PIL PIL PRAWNS 10</p> <p>TERRACOTTA POT COOKED PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, SERVED WITH WARM SUNDRIED TOMATO & SPANISH PAPRIKA BREAD</p>	<p>HAGGIS & BLACK PUDDING BON BONS 9</p> <p>COATED IN CURRIED PANKO BREAD CRUMBS, PINEAPPLE CHUTNEY</p>
<p>LIGHTLY SMOKED GRESSINGHAM DUCK BREAST 9</p> <p>WATERCRESS & ORANGE SALAD, STRAWBERRY VINAIGRETTE</p>	<p>BANG BANG BROCCOLI (V)(VE) 7</p> <p>SRIRACHA MAYONNAISE, CORIANDER CRESS</p>
<p>MEDITERRANEAN FISH CAKES 9</p> <p>KALAMATA OLIVE & SUNBLUSH TOMATO TAPENADE, MEDITERRANEAN SALAD</p>	<p>POTATO, SWEET POTATO & TOFU ROSTI (V)(VE) 7</p> <p>RAINBOW CARROT SLAW, RED PESTO</p>
	<p>MARKET CATCH STARTER OF THE DAY POA</p> <p>PLEASE ASK YOUR SERVER FOR DETAILS</p>

FROM THE SEA

<p>SEARED HALIBUT 24</p> <p>TOMATO & BASIL CRUST, MARINADED INCA TOMATOES, MIXED COURGETTE SPAGHETTI, BASIL OIL</p>	<p>SEAFOOD LINGUINE 25</p> <p>SCALLOPS, MUSSELS, PRAWNS & LANGOUSTINES COOKED WITH GARLIC BUTTER & SLOW ROAST TOMATOES, LEMON & CHILLI & TOPPED WITH GREMOLATA & PARMESAN CRUMB</p>
<p>SEARED TUNA 21</p> <p>ROLLED IN PINK PEPPERCORN AND POPPY SEEDS, TOASTED TRI-COLOUR QUINOA, MACERATED RED ONIONS, ROASTED RED PEPPER VIERGE SAUCE</p>	<p>LOCAL COD 20</p> <p>WRAPPED IN PROSCIUTTO CRUDO, GEM LETTUCE FONDUE, DILL POMME PURÉE</p>
<p>NORTH SEA JUMBO HADDOCK (BREADED OR BATTERED) 17</p> <p>CRUSHED PEAS, HAND CUT CHIPS & HOMEMADE TARTARE SAUCE</p>	<p>MARKET CATCH OF THE DAY POA</p> <p>PLEASE ASK YOUR SERVER FOR DETAILS</p>
<p>SOLE GOUJONS 18</p> <p>COATED WITH SEAWEED PANKO BREADCRUMBS, HAND CUT CHIPS, BABY SPINACH & LAMBS LETTUCE SALAD, SPANISH PAPRIKA MAYONNAISE</p>	<p>LOBSTER POA</p> <p>SERVED WITH SALAD & NORI SKINNY FRIES</p>

FROM THE LAND

<p>HONEY & CIDER SLOW BRAISED BELLY OF PORK 20</p> <p>STUFFED WITH STORNOWAY BLACK PUDDING & APPLES, PARMENTIER POTATOES, APPLE & CIDER PUREE, CHARRED TENDER STEM BROCCOLI, BRAISING LIQUOR</p>	<p>PRIME SCOTCH BEEF BURGER 16</p> <p>SERVED IN A TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, BABY SPINACH, ONION RINGS & TOMATO CHUTNEY</p> <p>ADD BACON OR CHEESE 1</p>
<p>GREEN PEA & ASPARAGUS RISOTTO (V) 16</p> <p>SALSA VERDE, LEMON & DILL, POACHED DUCK EGG, PARMESAN CRISP</p>	<p>CHARGRILLED SCOTTISH STEAKS (O)</p> <p>KING OYSTER MUSHROOMS, ROASTED BABY BEETROOT & HAND CUT CHIPS</p> <p>- 7OZ FILLET 32</p> <p>- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER 38</p> <p>- SURF & TURF WITH BEER BATTERED OYSTERS 37</p> <p>ADD PEPPERCORN OR GARLIC BUTTER 2</p>
<p>CHARGRILLED ROSEMARY & LEMON MARINATED LAMB CUTLETS 20</p> <p>FONDANT NEW POTATOES, ROASTED CARROTS, PEA PUREE, WATERCRESS</p>	
<p>CHANA MASALA BURGER (V)(VE)(N) 15</p> <p>TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, BABY SPINACH, ONION RINGS & MINT CHUTNEY MAYONNAISE</p>	

SIDES

SKINNY FRIES	4	HOMEMADE BREAD	4
HAND CUT CHIPS	4	SWEET POTATO FRIES	4.5
CAJUN HAND CUT CHIPS	4	CRAB STRAW FRIES	7
CHARRED BROCCOLI WITH SRIRACHA DRESSING	4	ROASTED CARROTS DRIZZLED WITH MINT CHUTNEY MAYO	4

(V) VEGETARIAN DISH (VE) VEGAN DISH (N) MAY CONTAIN TRACES OF NUTS ☺ MAY TAKE LONGER TO COOK

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.



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