

CARLINGFORD OR LOCH FYNE ROCK OYSTERS

CHILLED

NATURAL WITH RED WINE SHALLOT VINEGAR

HOT

BEER BATTERED, SWEET & SOUR RED PEPPER SAUCE

SINGLE 2.5 ½ DOZEN 14 DOZEN 28

MUSSELS

MARINIÈRE WHITE WINE, SHALLOTS, THYME & GARLIC

FESTIVE MULLED CIDER, BACON & ROSEMARY

STONEY STEAMED WITH CRAB BISQUE

STARTER 8 MAIN COURSE 16
WITH HOMEMADE BREAD WITH SKINNY FRIES

FESTIVE PLATTER

- ◇ BRANDON ROAST LOCH FYNE HOT SMOKED SALMON
- ◇ HOME MADE CITRUS GRAVADLAX
- ◇ STONEHAVEN LANGOUSTINES
- ◇ AU NATURAL LOCH FYNE OYSTERS
- ◇ BEER BATTERED CARLINGFORD OYSTERS
- ◇ SEARED SHETLAND SCALLOPS
- ◇ LANGOUSTINE BISQUE "ESPRESSO"
- ◇ STEAMED FESTIVE MUSSELS

SERVED WITH:

- ◇ HOMEMADE BREAD ◇ SEAWEED BUTTER
- ◇ TARTARE SAUCE ◇ SHALLOT RED WINE VINEGAR

70

SILVER DARLING PLATTER

- ◇ HOME CURED BEETROOT GRAVADLAX
- ◇ PAIR OF OYSTERS (CHILLED OR GRILLED)
- ◇ DEEP FRIED WHITE BAIT
- ◇ MUSSELS MARINIÈRE
- ◇ HOT SMOKED LOCH FYNE SALMON
- ◇ CREVETTES
- ◇ STONEHAVEN LANGOUSTINES
- ◇ ROLLMOP HERRING

SERVED WITH:

- ◇ FRESH BREAD ◇ SEAWEED MAYO
- ◇ TARTARE SAUCE

35

STARTERS

CULLEN SKINK

HOME SMOKED HADDOCK, CHIVES & TOASTED OATS

7

PIL PIL PRAWNS

TERRACOTTA POT COOKED PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, WARM KALAMATA OLIVE WITH TOMATO & OREGANO BREAD

8

SEARED SHETLAND SCALLOPS

CURRIED PARSNIP PURÉE, KOHLRABI & DILL SALAD

12

HAGGIS & DINGWALL BLACK PUDDING BON BONS

DOUBLE COATED WITH BREADCRUMBS & OATS, SERVED WITH CARAMELISED CAULIFLOWER PURÉE

7

HOME CURED CITRUS GRAVADLAX

TOASTED HOMEMADE FOCACCIA, DILL MAYONNAISE & PICKLED MUSHROOMS

8

WARM LIGHTLY SMOKED WOOD PIGEON

WILD ROCKET, GARLIC CRISPS, PICKLED CHANTERELLES, BLACKBERRY BALSAMIC DRESSING

8

RAINBOW CARROT PANCAKE (V) (VE)

CARROT REMOULADE, SPICED CARROT PURÉE

7

SPINACH, APPLEWOOD SMOKED CHEDDAR & POTATO CROQUETTE (V)

CELERIAC PURÉE, HERITAGE TOMATOES & RED MUSTARD FRILLS

7

MARKET CATCH STARTER OF THE DAY

PLEASE ASK FOR DETAILS

FROM THE SEA

NORTH SEA JUMBO HADDOCK (BREADED OR BATTERED)

CRUSHED PEAS, HAND CUT CHIPS & HOMEMADE TARTARE SAUCE

16

GRILLED OBAN SEA TROUT

BEETROOT & DILL GNOCCHI, SAMPHIRE, WATERCRESS & LEEK JAM

18

WHOLE BASS

KALAMATA OLIVE CRUSHED POTATOES, SAMPHIRE, SWEET & SOUR PEPPER SAUCE

19

SEARED HALIBUT

CEP & PARMESAN CRUST, SMOKED HAM HOCK RISOTTO, ROASTED BUTTERNUT SQUASH & TOMATO OIL

23

ROASTED LIGHTLY SMOKED NORTH SEA COD

BUTTER LEEK MASH, SAFFRON & MUSSELS DRESSING

18

HOMEMADE MONKFISH SCAMPI

BREADED MONKFISH, LEMON MAYO, SEAWEED HAND CUT CHIPS, ROCKET & GARLIC CRISP SALAD WITH BLACKBERRY VINAIGRETTE

19

MARKET CATCH OF THE DAY

PLEASE ASK FOR DETAILS

FROM THE LAND

PRIME SCOTCH BEEF BURGER

SERVED IN A HOMEMADE TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY

15

ADD BACON OR CHEESE

1

SWEET POTATO & BLACK BEAN BURGER (V) (VE)

SERVED IN A HOMEMADE TOASTED BEETROOT BRIOCHE BUN WITH CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY

14

CHARGRILLED SCOTTISH STEAKS

KING OYSTER MUSHROOMS, ROASTED BABY BEETROOT & HAND CUT CHIPS

- 7OZ FILLET

30

- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER

36

- SURF & TURF WITH BEER BATTERED OYSTERS

35

ADD PEPPERCORN OR GARLIC BUTTER

2

BRAISED PORK BELLY

FENNEL & STAR ANISE, GINGER MASH, STIR FRIED PAK CHOI, PUFFED CRACKLING & BRAISING JUS

17

CRISP CONFIT LEG OF DUCK

DUCK FAT ROASTED POTATOES, ROSEMARY ROASTED CELERIAC & GOLDEN BEETROOT WITH CHERRY SAUCE

18

COCONUT & CHICK PEA CURRY (V) (VE)

TOASTED RED & WHITE QUINOA WITH CARAMELISED LIME, MICRO CORIANDER & ROASTED SWEET POTATOES

16

SIDES

HOMEMADE BREAD

3

SKINNY FRIES

3

SWEET POTATO FRIES

4

HAND CUT CHIPS

3

CRAB STRAW FRIES

7

CAJUN HAND CUT CHIPS

3

WILD ROCKET & GARLIC CRISP SALAD WITH BLACKBERRY VINAIGRETTE

3

STEAMED SAMPHIRE

3

ROASTED RAINBOW CARROTS

3

(V) VEGETARIAN DISH (VE) VEGAN DISH (N) MAY CONTAIN TRACES OF NUTS (C) 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.