

<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 ◇ HOMEMADE CITRUS 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;">70 ☉</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 ROCKERFELLER</p> <p style="text-align: center;">SINGLE 3 ½ DOZEN 15 DOZEN 30</p> <hr/> <p style="text-align: center;">MUSSELS</p> <p style="text-align: center;">MARINIÈRE WHITE WINE, SHALLOTS, THYME & GARLIC</p> <p style="text-align: center;">ITALIAN PESTO & PERONI</p> <p style="text-align: center;">JAMAICAN JERK SEASONING & COCONUT MILK</p> <p>STARTER 8 MAIN COURSE 16 WITH HOMEMADE BREAD 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"> ◇ HOMEMADE CITRUS GRAVADLAX ◇ PAIR OF OYSTERS (CHILLED OR HOT) ◇ DEEP FRIED WHITE BAIT ◇ MUSSELS MARINIÈRE ◇ 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;">35 ☉</p>
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STARTERS

<p>CRAB SOUP 7.5 LOCAL BROWN & WHITE CRAB MEAT, SERVED WITH FRESH BREAD & SEAWEED BUTTER</p> <p>CELERIAC & JERUSALEM ARTICHOKE VELOUTÉ (V)(VE) 7 ROASTED CELERIAC & ARTICHOKE, WHITE TRUFFLE OIL</p> <p>PIL PIL PRAWNS 9 TERRACOTTA POT COOKED PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, SERVED WITH WARM SUNDRIED TOMATO & SPANISH PAPRIKA BREAD</p> <p>STORNOWAY BLACK PUDDING & CONFIT DUCK BON BONS 8 BUTTERNUT SQUASH & SWEET PAPRIKA PURÉE</p>	<p>SEARED SCALLOPS 12 CRISPY PORK BELLY, BACON JAM</p> <p>TOFU & HERB KOFTAS (V)(VE)(N) 7 ROMESCO SAUCE & CORIANDER CRESS</p> <p>MONK CHEEKS 9 DUSTED WITH SCALLOP ROE POWDER, COURGETTE SPAGHETTI, SCALLOP VELOUTÉ</p> <p>CHICKEN & HAM HOCK TERRINE 8 HOMEMADE TOASTED BRIOCHE, CHERRY TOMATO & SWEET CHILLI CHUTNEY, PICKLED CARROTS</p> <p>MARKET CATCH STARTER OF THE DAY POA PLEASE ASK YOUR SERVER FOR DETAILS</p>
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FROM THE SEA

<p>SEARED HALIBUT 24 CONFIT GARLIC CRUST, SEAWEED RISOTTO, BABY LEEKS</p> <p>CHARRED TUNA 21 KALAMATA OLIVE CRUSHED POTATOES, CHARGRILLED TENDER STEM BROCCOLI, ROASTED RED PEPPER COULIS, CORIANDER OIL</p> <p>PAN SEARED LIGHTLY SMOKED SALMON 18 PURPLE SPROUTING BROCCOLI, SAFFRON POTATOES, FENNEL SALAD, SWEETCORN SALSA</p>	<p>NORTH SEA JUMBO HADDOCK (BREADED OR BATTERED) 17 CRUSHED PEAS, HAND CUT CHIPS & HOMEMADE TARTARE SAUCE</p> <p>SOLE GOUJONS 18 COATED WITH SEAWEED PANKO BREADCRUMBS, HAND CUT CHIPS, CITRUS MAYONNAISE, MIXED LEAF & PEA SHOOT SALAD</p> <p>SEAFOOD LINGUINE 24 SCALLOPS, MUSSELS, PRAWNS & LANGOUSTINES COOKED WITH GARLIC BUTTER & SLOW ROAST TOMATOES, LEMON & CHILLI & TOPPED WITH GREMOLATA</p> <p>MARKET CATCH OF THE DAY POA PLEASE ASK YOUR SERVER FOR DETAILS</p>
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FROM THE LAND

<p>SEARED SPICED CHUMP OF LAMB 18 BUTTERY MASH, FRENCH STYLE PEAS, LAMB JUS WITH TARRAGON & TOMATO</p> <p>CHICKEN ROULADE CAPRESE (O) 18 STUFFED WITH MOZZARELLA, TOMATO AND BASIL, WRAPPED IN SERRANO HAM SEARED & ROASTED, CAULIFLOWER & POMEGRANATE COUS COUS, CRISPY KALE</p> <p>AUBERGINE & SWEET POTATO MASSAMAN CURRY (V)(VE) 18 PILAU RICE, HOMEMADE NAAN BREAD</p>	<p>PRIME SCOTCH BEEF BURGER 15 SERVED IN A TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY</p> <p>ADD BACON OR CHEESE 1</p> <p>SWEET POTATO & BLACK BEAN BURGER (V)(VE)(N) 14 TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, WILD ROCKET, ONION RINGS & TOMATO CHUTNEY</p> <p>CHARGRILLED SCOTTISH STEAKS (O)</p> <p>KING OYSTER MUSHROOMS, ROASTED BABY BEETROOT & HAND CUT CHIPS</p> <p>- 7OZ FILLET 30</p> <p>- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER 36</p> <p>- SURF & TURF WITH BEER BATTERED OYSTERS 35</p> <p>ADD PEPPERCORN OR GARLIC BUTTER 2</p>
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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 TENDERSTEM BROCCOLI WITH ROMESCO SAUCE (N) 4	CARAMELISED CARROTS WITH THYME 4

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.

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



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