

<p style="text-align: center;"><b>FULL HOUSE PLATTER</b></p> <p style="text-align: center;">PLATTER INCLUDES:</p> <ul style="list-style-type: none"> <li>◇ BRANDON ROAST LOCH FYNE SALMON</li> <li>◇ TRADITIONAL GRAVADLAX</li> <li>◇ STONEHAVEN LANGOUSTINES ◇ LOCH FYNE OYSTERS</li> <li>◇ BEER BATTERED CAPE WRATH OYSTERS</li> <li>◇ SEARED SHETLAND SCALLOPS</li> <li>◇ LANGOUSTINE BISQUE "ESPRESSO"</li> <li>◇ STEAMED LOCH FYNE MUSSELS</li> </ul> <p style="text-align: center;">SERVED WITH:</p> <ul style="list-style-type: none"> <li>◇ HOMEMADE BREAD ◇ SEAWEED MAYO</li> <li>◇ TARTARE SAUCE ◇ SHALLOT RED WINE VINEGAR</li> </ul> <p style="text-align: center; font-weight: bold;">75 ☉</p>	<p style="text-align: center;"><b>CAPE WRATH OR LOCH FYNE ROCK OYSTERS</b></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;"><b>MUSSELS</b></p> <p>MARINIÈRE WHITE WINE, SHALLOTS, THYME &amp; GARLIC</p> <p>BLOODY MARY SPICED TOMATO JUICE &amp; VODKA</p> <p>FENNEL FENNEL, LOVAGE &amp; CIDER</p> <p>STARTER 8    MAIN COURSE 16 WITH HOMEMADE BREAD    WITH SKINNY FRIES</p>	<p style="text-align: center;"><b>SILVER DARLING PLATTER</b></p> <p style="text-align: center;">PLATTER INCLUDES:</p> <ul style="list-style-type: none"> <li>◇ TRADITIONAL GRAVADLAX</li> <li>◇ PAIR OF OYSTERS (CHILLED OR HOT)</li> <li>◇ DEEP FRIED WHITE BAIT</li> <li>◇ MUSSELS MARINIÈRE</li> <li>◇ HOT SMOKED LOCH FYNE SALMON</li> <li>◇ CREVETTES</li> <li>◇ STONEHAVEN LANGOUSTINES</li> <li>◇ ROLLMOP HERRING</li> </ul> <p style="text-align: center;">SERVED WITH:</p> <ul style="list-style-type: none"> <li>◇ FRESH BREAD ◇ SEAWEED MAYO ◇ TARTARE SAUCE</li> </ul> <p style="text-align: center; font-weight: bold;">40 ☉</p>
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## STARTERS

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

## FROM THE SEA

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

## FROM THE LAND

<p><b>HONEY &amp; CIDER SLOW BRAISED BELLY OF PORK</b> 19</p> <p>STUFFED WITH STORNOWAY BLACK PUDDING &amp; APPLES, PARMENTIER POTATOES, APPLE &amp; CIDER PUREE, CHARRED TENDER STEM BROCCOLI, BRAISING LIQUOR</p>	<p><b>PRIME SCOTCH BEEF BURGER</b> 15</p> <p>SERVED IN A TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, BABY SPINACH, ONION RINGS &amp; TOMATO CHUTNEY</p> <p>ADD BACON OR CHEESE 1</p>
<p><b>GREEN PEA &amp; ASPARAGUS RISOTTO (V)</b> 16</p> <p>SALSA VERDE, LEMON &amp; DILL, POACHED DUCK EGG, PARMESAN CRISP</p>	<p><b>CHARGRILLED SCOTTISH STEAKS (O)</b></p> <p>KING OYSTER MUSHROOMS, ROASTED BABY BEETROOT &amp; HAND CUT CHIPS</p> <p>- 7OZ FILLET 32</p> <p>- SURF &amp; TURF WITH STONEHAVEN LANGOUSTINES &amp; SEAWEED BUTTER 38</p> <p>- SURF &amp; TURF WITH BEER BATTERED OYSTERS 37</p> <p>ADD PEPPERCORN OR GARLIC BUTTER 2</p>
<p><b>CHARGRILLED ROSEMARY &amp; LEMON MARINATED LAMB CUTLETS</b> 20</p> <p>FONDANT NEW POTATOES, ROASTED CARROTS, PEA PUREE, WATERCRESS</p>	
<p><b>CHANA MASALA BURGER (V)(VE)(N)</b> 14</p> <p>TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, BABY SPINACH, ONION RINGS &amp; 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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