

<p>SILVER DARLING SIGNATURE PLATTER</p> <p>2 NATURAL LOCH FYNE OYSTERS 2 BLOODY MARY LOCH FYNE OYSTERS 4 BEER BATTERED WITH HOT HONEY STONEHAVEN LANGOUSTINES SHETLAND BLUE SHELL MUSSELS SHETLAND SCALLOPS LEMON SOLE FINGERS HIGHLAND SMOKERY HOT SMOKED SALMON CRAB STRAW FRIES</p> <p>SERVED WITH HOMEMADE BREAD - SEAWEED MAYO RED WINE VINEGAR MIGNONETTE SEABUCK THORN MAYO</p> <p>100 🕒</p> <p> PAIR WITH LAURENT-PERRIER ROSE 125ml GLASS £20 BOTTLE £100</p>	<p>CAPE WRATH OR LOCH FYNE OYSTERS</p> <p>CHILLED NATURAL - RED WINE VINEGAR MIGNONETTE BLOODY MARY - SPICED TOMATO JUICE, VODKA, LOVAGE OIL</p> <p>HOT BEER BATTERED WITH HOT HONEY</p> <p>SINGLE 4 1/2 DOZEN 22 DOZEN 44</p> <hr/> <p>MUSSELS SHETLAND BLUE SHELL</p> <p>MARINIERE WHITE WINE, CREAM, SHALLOTS, THYME & GARLIC</p> <p>THAI RED THAI CURRY PASTE, COCONUT MILK</p> <p>STARTER 12 MAIN 23 WITH HOMEMADE BREAD WITH SKINNY FRIES</p>	<p>TASTING PLATTER</p> <p>HOME CURED GRAVADLAX PAIR OF OYSTERS (CHILLED OR HOT) DEEP FRIED WHITEBAIT HIGHLAND SMOKERY HOT SMOKED SALMON CREVETTES STONEHAVEN LANGOUSTINES ROLLMOP HERRING SHETLAND BLUE SHELL MUSSELS</p> <p>SERVED WITH HOMEMADE BREAD - SEAWEED MAYO TARTARE SAUCE RED WINE VINEGAR MIGNONETTE</p> <p>50 🕒</p> <p> PAIR WITH LAURENT-PERRIER LA CUVÉE 125ml GLASS £16.50 BOTTLE £75</p>
--	---	---

STARTERS

CULLEN SKINK TOASTED OATS & CHIVES, HOMEMADE BREAD	10	HAGGIS AND OX CHEEK BON BONS SHALLOT MARMALADE, GLENMORANGIE MAYONNAISE	10
PIL PIL PRAWNS MARINATED PRAWNS, TOMATO & OLIVE BREAD	14	SEARED DUCK BREAST CRISPY MISO CONFIT DUCK LEG, CAULIFLOWER AND VANILLA PURÉE, ROOT VEGETABLE CRISPS	14
SMOKED TUNA TARTARE TOASTED SESAME, CURED EGG YOLK, MACERATED RED ONIONS, CRISPY TORTILLA	12	BEETROOT PRESSE (VE) WHIPPED FETA, ORANGE PURÉE, WATERCRESS, TOASTED PUMPKIN SEEDS, GOLDEN BEETROOT REMOULADE	10
SEARED SHETLAND SCALLOPS FENNEL AND SUNDRIED TOMATO MARMALADE, FENNEL SALAD, TOASTED FENNEL SEEDS	16	STARTER OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA

FROM THE SEA

PAN SEARED HALIBUT WILD GARLIC CRUST, BUTTERMILK AND CHIVE MASH, CHARRED SPRING ONIONS, GREEN PEA VINAIGRETTE	33	PANKO LEMON SOLE GOUJONS SWEET DILL CUCUMBER PICKLES, SEA BUCKTHORN MAYONNAISE, KOFFMAN SKINNY FRIES, BABY LEAF SALAD	24
SILVER DARLING FISH PIE BUTTERY MASH, PARMESAN. SEASONAL GREENS	25	THE SILVER DARLING HADDOCK BEER BATTERED OR PANKO BREADED CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE	STANDARD 21 JUMBO 24
SEAFOOD LINGUINE SCALLOPS, PRAWNS, LANGOUSTINES & MUSSELS, BOUND TOGETHER WITH GARLIC AND LEMON BUTTER, TOPPED WITH HERBS, PARMESAN & CROUTONS	30	MAIN OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA
ROAST MONKFISH TAIL COCONUT AND LENTIL DAHL, SAMPHIRE BHAJI, SPINACH, VADOUVAN SAUCE, CRISPY ONIONS, PUFFED WILD RICE	28		

FROM THE LAND

ROAST RUMP OF LAMB GOCHUJANG GLAZED LAMB RIBS, AUBERGINE AND DATE PURÉE, TENDERSTEM BROCCOLI, CONFIT POTATO	22	6OZ WAGYU STEAK BURGER TOASTED BRIOCHE BUN, BURGER SAUCE, BEEF TOMATO, MIXED LEAF, SWEET & SOUR ONIONS, CAJUN HAND CUT CHIPS, BEER BATTERED ONION RINGS, MAPLE MUSTARD SLAW ADD CHEESE OR BACON	20 2
TRIO OF PORK SERRANO HAM WRAPPED PORK FILLET, SLOW BRAISED PRESSED BELLY, PULLED SHOULDER, ANISE CARROT PURÉE. POTATO AND ROSEMARY TERRINE	22	CHARGRILLED SCOTCH FILLET STEAK BONE MARROW HASH BROWN, SMOKED MUSHROOM KETCHUP, WILTED CHARD, SLOW ROASTED VINE TOMATO	40
HERITAGE CARROT RISOTTO (VE) (N) SALT BAKED CARROTS, CASHEW NUT RISOTTO	19	SURF & TURF WITH BEER BATTERED OYSTERS SURF & TURF WITH STONEHAVEN LANGOUSTINES & GARLIC BUTTER	8 8
PESTO & CHICKPEA BURGER (VE) (N) TOASTED BRIOCHE BUN, HOMEMADE BURGER RELISH, MIXED LEAF, BEEF TOMATO, SLICED RED ONION, PICKLES, SLAW, CAJUN HANDCUT CHIPS & BEER BATTERED ONION RINGS	18	ADD SAUCE PEPPERCORN, BLUE CHEESE, GARLIC BUTTER	3

SIDES

HOMEMADE BREAD & OLIVES	6
HOMEMADE BREAD & SEAWEED BUTTER	4.5
WHITEBAIT	5
CRAB STRAW FRIES	10
KOFFMAN SKINNY FRIES	5
HAND CUT CHIPS & SEAWEED SALT	5
CHARRED TENDERSTEM BROCCOLI & BLUE CHEESE DRESSING	5
BABY LEAF SALAD WITH LEMON VINAIGRETTE	4.5
BEER BATTERED ONION RINGS	4.5

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 ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.



THE SILVER
DARLING

· A B E R D E E N ·

[THESILVERDARLING.CO.UK](http://thesilverdarling.co.uk)