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| <div>SILVER DARLING<br/>SIGNATURE PLATTER</div> <div>CHILLED LOCH FYNE OYSTERS<br/>BAKED CHIMICHURRI CAPE WRATH OYSTERS<br/>STONEHAVEN LANGOUSTINES<br/>SHETLAND BLUE SHELL MUSSELS<br/>SHETLAND SCALLOPS<br/>LEMON SOLE FINGERS<br/>HIGHLAND SMOKERY HOT SMOKED SALMON<br/>CRAB STRAW FRIES</div> <div>SERVED WITH<br/>HOMEMADE BREAD - SEAWEED MAYO<br/>YUZU KOSHO MIGNONETTE<br/>VIETNAMESE DIPPING SAUCE</div> <div>100 ⓘ</div> <div>ADD HALF OR FULL LOBSTER POA</div> <div>PAIR WITH LAURENT-PERRIER ROSE<br/>125ml GLASS £20 BOTTLE £100</div> | <div>CAPE WRATH OR<br/>LOCH FYNE OYSTERS</div> <div>CHILLED<br/>NATURAL WITH YUZU KOSHO MIGNONETTE</div> <div>CHIMICHURRI<br/>BAKED WITH CHIMICHURRI BUTTER</div> <div>SINGLE 4    1/2 DOZEN 22    DOZEN 44</div> | <div>TASTING PLATTER</div> <div>HOME CURED GRAVADLAX<br/>PAIR OF OYSTERS (CHILLED OR HOT)<br/>DEEP FRIED WHITEBAIT<br/>HIGHLAND SMOKERY HOT SMOKED SALMON<br/>CREVETTES<br/>STONEHAVEN LANGOUSTINES<br/>ROLLMOP HERRING<br/>SHETLAND BLUE SHELL MUSSELS</div> <div>SERVED WITH<br/>HOMEMADE BREAD - SEAWEED MAYO<br/>TARTARE SAUCE - SHALLOT RED WINE VINEGAR</div> <div>50 ⓘ</div> <div>ADD HALF OR FULL LOBSTER POA</div> <div>PAIR WITH LAURENT-PERRIER LA CUVÉE<br/>125ml GLASS £16.50 BOTTLE £75</div> |
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STARTERS

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| CRAB SOUP<br>HERB OIL, CREME FRAICHE, HOMEMADE BREAD  | 11 | HAGGIS KOFTAS<br>MINT SAUCE, TZATZIKI                                   | 9   |
| PIL PIL PRAWNS<br>MARIANTED PRAWNS, TOMATO & OLIVE OIL, BREAD                               | 13 | SMOKED PORK BELLY<br>TOASTED FOCACCIA, CHARRED PEACH, BACON VINAIGRETTE | 10  |
| THAI FISHCAKES<br>PICKLED CUCUMBER, & WAKAME SALAD, HOMEMADE SWEET CHILLI SAUCE             | 10 | QUINOA FALAFEL<br>SUCCOTASH, AVOCADO TAHINI DRESSING                    | 8.5 |
| SEARED SHETLAND SCALLOPS<br>PEA PUREE, GRANNY SMITH DRESSING, CRISPY GUANCIALE, SEA FINGERS | 16 | CATCH OF THE DAY<br>PLEASE ASK YOUR SERVER FOR DETAILS                  | POA |

FROM THE SEA

|   |    |   |                                |
|---|----|---|--------------------------------|
| HERB & PARMESAN CRUSTED HALIBUT<br>CRUSHED NEW POTATOES, RUNNER BEANS, PICKLED MUSTARD SEEDS, PONZU EMULSION  | 32 | PANKO LEMON SOLE GOUJONS<br>COURGETTE SALAD, SKINNY FRIES WITH SEAWEED SALT, CARAMELISED LIME, VIETNAMESE DIPPING SAUCE | 23                             |
| SEAWEED BUTTER BASTED HAKE<br>ROASTED GARLIC MASH, FENNEL SALAD, GARLIC & PINE NUT PUREE, CHIVE OIL   | 24 | THE SILVER DARLING HADDOCK<br>CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE                                      | BEER BATTERED OR PANKO BREADED |
| SEAFOOD LINGUINE<br>SCALLOPS, PRAWNS, MUSSELS, SPINACH & SAMPHIRE LINGUINE BOUND TOGETHER WITH GARLIC & LEMON BUTTER AND EMULSIFIED WITH WINE HERB & PARMESAN CRUMB | 30 | STANDARD 21    JUMBO 24   |                                |
| CHARGRILLED TUNA<br>ROQUITO PEPPER RATATOUILLE, COURGETTE & BASIL PUREE, TOMATO SAUCE   | 25 | CATCH OF THE DAY<br>PLEASE ASK YOUR SERVER FOR DETAILS  | POA                            |

FROM THE LAND

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| SEARED CHUMP OF LAMB<br>LAMB SHOULDER CROQUETTE, GREEN BEANS, CUMIN & TOMATO PUREE, OLIVE JUS  | 26 | 6OZ STEAK BURGER<br>TOASTED BRIOCHE BUN, BURGER SAUCE, BEEF TOMATO, GEM LETTUCE, SWEET & SOUR ONIONS, HAND CUT CHIPS, MAPLE MUSTARD SLAW   | 19                |
| HONEY GLAZED DUCK BREAST<br>SWEET POTATO FONDANT & PUREE, CARAMELISED RED CHICORY, PASSION FRUIT & ORANGE SAUCE  | 26 | ADD CHEESE OR BACON  | 2                 |
| THAI GREEN JACKFRUIT CURRY (VE)<br>HOMEMADE THAI GREEN CURRY PASTE, SUMMER VEGETABLES & JACKFRUIT WITH LIME AND COCONUT RICE                               | 18 | CHARGRILLED SCOTCH FILLET STEAK<br>CRISPY BEEF CHEEK LAYERED POTATO, SLOW ROASTED VINE TOMATO, CHARRED TENDERSTEM BROCCOLI   | 40                |
| PESTO & CHICKPEA BURGER (VE)<br>TOASTED BRIOCHE BUN, HOMEMADE BURGER RELISH, MIXED LEAF, BEEF TOMATO, SLICED RED ONION, PICKLES, SLAW, CAJUN HANDCUT CHIPS | 18 | SURF & TURF WITH BEER BATTERED OYSTERS<br>SURF & TURF WITH STONEHAVEN LANGOUSTINES & GARLIC BUTTER<br>SURF & TURF WITH HALF LOBSTER<br>ADD SAUCE PEPPERCORN, BLUE CHEESE, CHIMICHURRI BUTTER | 8<br>8<br>20<br>3 |

SIDES

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| HOMEMADE BREAD & OLIVES                            | 6   |
| HOMEMEAD BREAD & SEAWEED BUTTER                    | 4.5 |
| WHITEBAIT  | 5   |
| CRAB STRAW FRIES                                   | 10  |
| SKINNY FRIES                                       | 5   |
| HAND CUT CHIPS & SEAWEED SALT                      | 5   |
| CHARRED TENDERSTEM BROCCOLI & BLUE CHEESE DRESSING | 5   |
| COURGETTE SALAD WITH LEMON DRESSING                | 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 REQUIREMETNS



# THE SILVER DARLING

· A B E R D E E N ·

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