



THE SILVER  
DARLING

· ABERDEEN ·

FOODIE FORTNIGHT FEBRUARY 23 - MARCH 8



BOOK NOW!

**ABERDEEN**  
RESTAURANT  
WEEKS

February 23 - March 8

TWO COURSE LUNCH £25  
THREE COURSE LUNCH £30

## SILVER DARLING SIGNATURE PLATTER

CHILLED LOCH FYNE OYSTERS  
BAKED CAFÉ DE PARIS BUTTER CAPE WRATH OYSTERS  
STONEHAVEN LANGOUSTINES  
SHETLAND BLUE SHELL MUSSELS  
SHETLAND SCALLOPS  
LEMON SOLE FINGERS  
HIGHLAND SMOKERY HOT SMOKED SALMON  
CRAB STRAW FRIES

### SERVED WITH

HOMEMADE BREAD - SEAWEED MAYO  
RED WINE VINEGAR MIGNONETTE  
VIETNAMESE DIPPING SAUCE

100 🕒



PAIR WITH LAURENT-PERRIER ROSE  
125ml GLASS £20 BOTTLE £100

## CAPE WRATH OR LOCH FYNE OYSTERS

### CHILLED

NATURAL WITH RED WINE VINEGAR MIGNONETTE

### GRILLED

BAKED WITH CAFÉ DE PARIS BUTTER

SINGLE 4    1/2 DOZEN 22    DOZEN 44



**ABERDEEN  
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## TASTING PLATTER

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

### SERVED WITH

HOMEMADE BREAD - SEAWEED MAYO  
TARTARE SAUCE  
RED WINE VINEGAR MIGNONETTE

50 🕒



PAIR WITH LAURENT-PERRIER LA CUVÉE  
125ml GLASS £16.50 BOTTLE £75

## STARTERS

### CULLEN SKINK

TOASTED OATS & CHIVES, HOMEMADE BREAD

### MUSSELS MARINIÈRE

SHETLAND MUSSELS, SHALLOTS, GARLIC, WHITE WINE, CREAM

### THAI FISHCAKES

CUCUMBER SALAD, HOMEMADE SWEET CHILLI SAUCE

### SLOW COOKED BELLY OF PORK

CARAMELISED APPLE PUREE, SESAME AND LIME DRESSING

### PORCINI AND MULL CHEDDAR ARANCINI

ROMESCO SAUCE

## MAINS

### CLASSIC FISH PIE

FRESH FISH AND LEEKS IN A CREAMY WHITE SAUCE TOPPED WITH BUTTERY MASH AND PARMESAN

### CONFIT DUCK LEG

ROASTED DUCK FAT POTATOES, CHARRED TENDER STEM BROCCOLI, RED WINE JUS

### VEGETABLE THAI GREEN CURRY

COCONUT RICE, CARAMELISED LIME, CORIANDER

### SEARED FILLET OF BASS

RAPESEED OIL CRUSHED POTATOES, SAMPHIRE, SALSA VERDE

### THE SILVER DARLING HADDOCK

CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE  
BEER BATTERED OR PANKO BREADED

## DESSERTS

### STICKY TOFFEE PUDDING

VANILLA ICE CREAM. BUTTERSCOTCH SAUCE

### APPLE CRUMBLE

TOASTED NUT CRUMBLE, GREEN APPLE SORBET

### SPICED FRUIT CRÈME BRULÉE

HOMEMADE SHORTBREAD

### SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

## SIDES

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
MICRO HERB AND MIZUNA SALAD	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