### SILVER DARLING **SIGNATURE PLATTER**

CHILLED LOCH FYNE OYSTERS BAKED CHIMICHURRI 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 YUZU KOSHO MIGNONETTE VIETNAMESE DIPPING SAUCE



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

#### **MUSSELS**

SHETLAND BLUE SHELL

#### MARINIERE

WHITE WINE, CREAM, SHALLOTS, THYME & GARLIC

#### **ALE & ROSEMARY**

BURNSIDE LIFT & SHIFT PALE ALE & ROSEMARY

STARTER 10

MAIN 20 WITH HOMEMADE BREAD WITH SKINNY FRIES

#### TASTING PLATTER

HOME CURED GRAVADLAX PAIR OF OYSTERS (CHILLED OR HOT) **DEEP FRIED WHITEBAIT** HIGHLAND SMOKERY HOT SMOKED SALMON CREVETTES STONEHAVEN LANGOUSTINES

#### SERVED WITH

**ROLLMOP HERRING** 

SHETLAND BLUE SHELL MUSSELS

HOMEMADE BREAD - SEAWEED MAYO TARTARE SAUCE - SHALLOT RED WINE VINEGAR

ADD HALF OR FULL LOBSTER POA

CHAMPAGNE Laurent-Perrier 1812

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

20

40

# CTADTEDC

STARTERS —			
CULLEN SKINK TOASTED OATS & CHIVES	10	CRISPY HAGGIS & OX CHEEK PARMESAN & ROAST GARLIC MAYONNAISE, BRAISING LIQUOR, SWEET & SOUR ONIONS	10
PIL PIL PRAWNS MARIANTED PRAWNS, TOMATO & OLIVE BREAD	13	JAPANESE FRIED CHICKEN PICKLED CARROT & DAIKON, PONZU DIP	10
PORK & LANGOUSTINE BON BON TEMPURA LANGOUSTINE TAILS, LANGOUSTINE VELOUTE, CAVIAR	15	INDIAN POTATO AND CHICKPEA ROSTI CORIANDER CHUTNEY, CRISPY MIZUNA	9
SEARED SHETLAND SCALLOPS ROASTED CARAMLISED CAULIFLOWER PUREE, SHAVED CAULIFLOWER, POMEGRANATE BEURRE BLANC	16	CATCH OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA
FROM THE SEA			
PAN SEARED HALIBUT CRUSHED RATTE POTATOES, ROASTED BUTTERNUT SQUASH, SQUASH PUREE, BROWN CRAB EMULSION, CRAB AND PARMESAN CRUST.	32	PANKO LEMON SOLE GOUJONS MICRO HERB AND MIZUNA, SKINNY FRIES WITH SEAWEED SALT, CARAMELISED LIME, VIETNAMESE DIPPING SAUCE	24
ROASTED COD NDUJA AND MUSSEL FREGOLA, CAVOLO NERO	26	THE SILVER DARLING HADDOCK BEER BATTERED OR PANKO BREADED CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE	
SEAFOOD LINGUINE	30	STANDARD 21 JUMBO 24	
SCALLOPS, PRAWNS, LANGOUSTINES & MUSSELS, BOUND TOGETHER WITH A CREAMY LANGOUSTINE BISQUE, TOPPED WITH HERBS, PARMESAN & CROUTONS		CATCH OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS	POA
MONKFISH GIGOT (N) BEER BATTERED CHEEK, SAFFRON AND COCONUT MILK MASH, CHARRED TENDERSTEM BROCCOLL SATAY SAUCE	26		

STUFFED WITH PARSLEY, SAGE, PINE NUTS AND MOZZARELLA, CRISPY PIGS' EARS, CIDER BRAISED PAK CHOI, CANNELLINI BEANS, CARAMELISED APPLE PUREE

### VENISON LOIN

ROLLED IN TRUFFLE DUST, KOMBU FONDANT POTATO, CELERIAC REMOULADE, SOY GLAZED BEETS, JUS

# MISO GLAZED KING OYSTER MUSHROOMS (VE)

BEETROOT RISOTTO, PICKLED BEETROOT, WASABI FOAM

### PESTO & CHICKPEA BURGER (VE)

FROM THE LAND

PORK FILLET ROULADE (N)

TOASTED BRIOCHE BUN, HOMEMADE BURGER RELISH, MIXED LEAF, BEEF TOMATO, SLICED RED ONION, PICKLES, SLAW, CAJUN HANDCUT CHIPS

**60Z WAGYU STEAK BURGER** 26

TOASTED BRIOCHE BUN, BURGER SAUCE, BEEF TOMATO, MIXED LEAF, SWEET & SOUR ONIONS, HAND CUT CHIPS, MAPLE MUSTARD SLAW ADD CHEESE OR BACON

28 CHARGRILLED SCOTCH FILLET STEAK

CRISPY BEEF CHEEK LAYERED POTATO, SLOW ROASTED VINE TOMATO, CHARRED TENDERSTEM BROCCOLI

18 SURF & TURF WITH BEER BATTERED OYSTERS 8 SURF & TURF WITH STONEHAVEN LANGOUSTINES & GARLIC BUTTER 8

18 ADD SAUCE PEPPERCORN, BLUE CHEESE, CAFE DE PARIS BUTTER

HOMEMADE BREAD & OLIVES 6 HOMEMEAD BREAD & SEAWEED BUTTER 4.5 WHITEBAIT CRAB STRAW FRIES SKINNY FRIES HAND CUT CHIPS & SEAWEED SALT CHARRED TENDERSTEM BROCCOLI & BLUE CHEESE DRESSING MICRO HERB AND MIZUNA 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