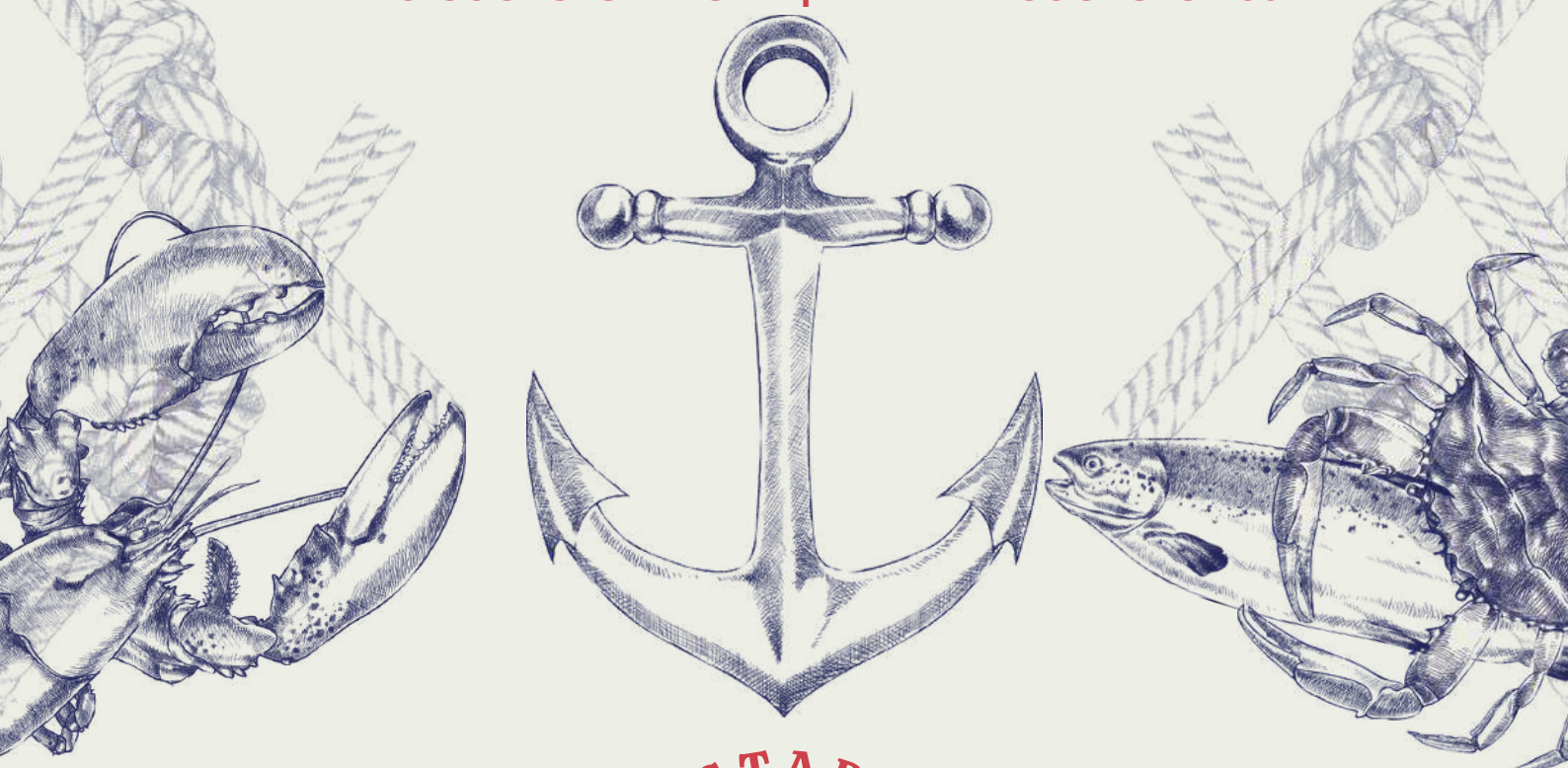


TALL SHIPS 2025

SET MENU

TWO COURSES - £45 | THREE COURSES £60



Full House 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

100 ⌚

ADD HALF OR FULL LOBSTER POA

PRE-STARTERS

Oysters

Cape Wrath or Loch Fyne Oysters

CHILLED
NATURAL WITH YUZU KOSHO
MIGNONETTE

CHIMICHURRI
BAKED WITH CHIMICHURRI
BUTTER

SINGLE	4
½ DOZEN	22
DOZEN	44

Silver Darling 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 - SHALLOT RED WINE
VINEGAR

50 ⌚

ADD HALF OR FULL LOBSTER POA



TALL SHIPS

— MENU —

STARTERS

SHETLAND BLUE MUSSELS

Mariniere - White Wine, Cream, Shallots, Thyme & Garlic

Bloody Mary - Spiced Tomato, Celery, Vodka

Starter with homemade bread or Main with skinny fries

PIL PIL PRAWNS

Marinated Prawns, Tomato & Olive Oil, Bread

QUINOA FALAFEL

Succotash, Avocado Tahini Dressing

SEARED SHETLAND SCALLOPS

Pea Puree, Granny Smith Dressing, Crispy Guanciale, Sea Fingers

DUO OF SALMON

Hot Smoked, Hendrick's Gin Cured, Chive Crème Fraiche

TUNA TARTARE

Lightly Cured Tuna, Tapioca Cracker

HAGGIS KOFTAS

Mint Sauce, Tzatziki

MAINS

THE SILVER DARLING HADDOCK

Crushed Peas, Hand Cut Chips, Homemade Tartare Sauce

SEAFOOD LINGUINE

Scallops, Prawns, Mussels, Langoustine Tails, Spinach & Samphire Linguine Bound in Garlic & Lemon Butter. Emulsified with wine, herb & parmesan crumb

CHARGRILLED FILLET STEAK

Bone Marrow Crumb, Crispy Beef Cheek Layered Potato, Slow Roasted Vine Tomatoes, Charred Tenderstem Broccoli **£8 SUPP**

CRAB & DILL CRUSTED HALIBUT

Crushed Jersey Royals, Chive Emulsion

THAI GREEN JACKFRUIT CURRY (VE)

Homemade Thai Curry Paste, Summer Vegetables, Jackfruit with lime & coconut rice

HONEY GLAZED DUCK BREAST

Sweet Potato Fondant & Puree, Caramelised Red Chicory, Passionfruit Sauce

LOCAL LOBSTER

Served with Garlic Butter, New Potatoes & Salad - POA

ADD SAUCE Peppercorn, Blue Cheese, Chimichurri Butter

3

SIDES

HOMEMADE BREAD & OLIVES

6

CRAB STRAW FRIES

10

CHARRED TENDERSTEM BROCCOLI & BLUE CHEESE DRESSING

5

HAND CUT CHIPS & SEAWEED SALT

5

SKINNY FRIES

5

DESSERTS

STICKY TOFFEE PUDDING

Miso Butterscotch Sauce, Brown Butter Ice Cream

DARK CHOCOLATE, SEA SALT & GLENMORANGIE TORTE (N)

Toasted Nut & Oatmeal Alford Granola, Sea Buckthorn Gel

PASSIONFRUIT PANNA COTTA

Lime Cookie

CASTLETON STRAWBERRY CHEESECAKE

Strawberry & Basil Sorbet, Vanilla and Black Pepper Meringues, Strawberry Gel

ARTISAN SCOTTISH CHEESE PLATTER (N)

House made chutney, quince jelly, selection of biscuits & crackers, frozen grapes