

<p><b>CARLINGFORD OR LOCH FYNE ROCK OYSTERS</b></p> <p>CHILLED NATURAL WITH RED WINE SHALLOT VINEGAR</p> <p>GRILLED SMOKED PAPRIKA BUTTER</p> <p>SINGLE 2.5    ½ DOZEN 14    DOZEN 28</p>	<p><b>FULL HOUSE PLATTER</b> 🕒</p> <p>PLATTER INCLUDES:</p> <ul style="list-style-type: none"> <li>◆ HALF LOCAL LOBSTER</li> <li>◆ FULL TEN OYSTERS (CHILLED OR GRILLED)</li> <li>◆ GRILLED LANGOUSTINES ◆ MUSSELS MARNIERE</li> <li>◆ GIN CURED LOCH FYNE SMOKED SALMON</li> <li>◆ HOME CURED SALMON GRAVADLAX</li> <li>◆ TIGER PRAWNS ◆ CRAB STRAW FRIES</li> </ul> <p>SERVED WITH:</p> <ul style="list-style-type: none"> <li>◆ FRESH BREAD ◆ SEAWEED MAYO</li> <li>◆ TARTARE SAUCE ◆ SHALLOT RED WINE VINEGAR</li> </ul> <p>75</p>	<p><b>SILVER DARLING PLATTER</b> 🕒</p> <p>PLATTER INCLUDES:</p> <ul style="list-style-type: none"> <li>◆ CREVETTES</li> <li>◆ HOME CURED SALMON GRAVADLAX</li> <li>◆ MUSSELS MARNIERE</li> <li>◆ GRILLED LANGOUSTINES</li> <li>◆ HOT SMOKED LOCH FYNE SALMON</li> <li>◆ PAIR OF OYSTERS</li> </ul> <p>SERVED WITH:</p> <ul style="list-style-type: none"> <li>◆ FRESH BREAD ◆ SEAWEED MAYO</li> <li>◆ TARTARE SAUCE</li> </ul> <p>30</p>
<p><b>MUSSELS</b></p> <p>MARNIERE WHITE WINE, SHALLOTS, THYME &amp; GARLIC</p> <p>SCRUMPY CIDER, BACON &amp; ROSEMARY</p> <p>DI AMORE TOMATO, OREGANO &amp; BASIL</p> <p>STARTER 8    MAIN COURSE 16</p> <p>WITH HOMEMADE BREAD    WITH SKINNY FRIES</p>		

## STARTERS

<p><b>STORNOWAY BLACK PUDDING &amp; PANCETTA BON BONS</b> 7</p> <p>CRAFT CIDER GEL, TOMATO SALSA</p>	<p><b>HOME SMOKED VENISON CARPACCIO</b> 8</p> <p>GARLIC CROUTONS, PICKLED CHANTERELLES, HORSERADISH CREME FRAICHE</p>
<p><b>CRISPY LOCAL VEGETABLE FRITTO MISTO</b> 7</p> <p>LEMON &amp; CHIVE MAYO, HERB SALAD</p>	<p><b>CRAB COCKTAIL</b> 9</p> <p>GOURDON WHITE CRAB MEAT BOUND IN HERBS &amp; MAYO, BASIL &amp; TOMATO CONCASSE, TOPPED WITH PEA PURÉE</p>
<p><b>CULLEN SKINK</b> 7</p> <p>HOME SMOKED HADDOCK, CROUTONS &amp; CHOPPED CHIVES</p>	<p><b>SEARED SHETLAND SCALLOPS</b> 11</p> <p>CRISPY PORK BELLY &amp; CURRIED CELERIAC PURÉE, MICRO MIZUNA</p>
<p><b>SZECHUAN SQUID</b> 7</p> <p>CARROT &amp; SPRING ONION SALAD, HOMEMADE SWEET CHILLI SAUCE</p>	<p><b>SALAD OF THE DAY</b> (v)</p> <p>AVAILABLE AS SMALL OR LARGE, PLEASE ASK FOR DETAILS</p>

## FROM THE SEA

<p><b>NORTH SEA HADDOCK</b> BREADED OR BATTERED 14.5</p> <p>CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE</p>	<p><b>PAN SEARED HALIBUT</b> 22</p> <p>SAFFRON POTATOES, PEA PURÉE, BROWN CRAB MAYONNAISE, MICRO PEA SHOOTS</p>
<p><b>SOLE GOUJONS</b> 15</p> <p>PARMESAN &amp; SEAWEED BREADCRUMBS, HAND CUT CHIPS, CARAMELISED LIME, SALSA VERDE MAYONNAISE &amp; LOCAL LEAF SALAD</p>	<p><b>SCALLOP &amp; TIGER PRAWN LINGUINE</b> 22</p> <p>RED PESTO CREAM, ROCKET, PARMESAN BREAD CRUMBS</p>
<p><b>LIGHTLY SMOKED LOCH FYNE SALMON</b> 17</p> <p>SPRING ONION RISOTTO, COURGETTE NOODLES, LEMON PURÉE</p>	<p><b>MARKET CATCH OF THE DAY</b></p> <p>PLEASE ASK FOR DETAILS</p>
<p><b>GRILLED BASS FILLETS</b> 18</p> <p>OLIVE CRUSHED POTATOES, FENNEL, DILL &amp; LIME SALAD, SWEET &amp; SOUR RED PEPPER SAUCE</p>	

## FROM THE LAND

<p><b>TOASTED QUINOA RISOTTO</b> (v) 13</p> <p>SEASONAL VEGETABLES, FENNEL &amp; LIME SALAD &amp; PINE NUT DRESSING</p>	<p><b>WILD MUSHROOM LINGUINE</b> 14</p> <p>GARLIC CROUTONS, FRESH HERB CREAM, PARMESAN, ROCKET</p>
<p><b>PORK FILLET</b> 16</p> <p>TOPPED WITH A CHORIZO CRUST, SHALLOT ROSTI, LOCAL GIROLLES, HONEY CUMIN CARROTS, CRISPY KALE &amp; CARAMELISED APPLE PURÉE</p>	<p><b>CONFIT LEG OF DUCK</b> 17 🕒</p> <p>ROASTED DUCK FAT POTATOES, PEAS, BROAD BEANS, BABY GEM &amp; MINT, CHERRY SAUCE</p>
<p><b>ABERDEEN ANGUS BURGER</b> 14</p> <p>TOASTED BRIOCHE BUN, TOMATO CHUTNEY, RED ONIONS, ROCKET &amp; HAND CUT CHIPS</p> <p>ADD BACON OR CHEESE 1</p>	<p><b>CHARGRILLED SCOTTISH STEAKS</b></p> <p>ROASTED VINE TOMATOES, CHESTNUT MUSHROOMS &amp; HAND CUT CHIPS</p> <p><b>7OZ FILLET</b> 30</p> <p><b>SURF &amp; TURF WITH KING PRAWNS &amp; SEAWEED BUTTER</b> 36</p> <p>ADD PEPPERCORN OR BLUE CHEESE SAUCE 2</p>

<b>SIDES</b>	WARM HOMEMADE BREAD & SEAWEED BUTTER 3	ROCKET & PARMESAN SALAD WITH PESTO 3
	SKINNY FRIES WITH ROSEMARY SALT 3	TENDERSTEM BROCCOLI & GREENS WITH CHILLI FLAKES 3
	HAND CUT CHIPS 3	CRAB STRAW FRIES 7
	HONEY ROASTED CUMIN CARROTS 3	

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 SPECIAL DIETARY REQUIREMENTS.

(v) VEGETARIAN DISH    (n) MAY CONTAIN TRACES OF NUTS    🕒 MAY TAKE LONGER TO COOK