

<p>FULL HOUSE PLATTER</p> <p>PLATTER INCLUDES:</p> <ul style="list-style-type: none"> ◇ BRANDON ROAST LOCH FYNE SALMON ◇ TRADITIONAL GRAVADLAX ◇ STONEHAVEN LANGOUSTINES ◇ LOCH FYNE OYSTERS ◇ BEER BATTERED CAPE WRATH OYSTERS ◇ SEARED SHETLAND SCALLOPS ◇ LANGOUSTINE BISQUE "ESPRESSO" ◇ LOCH FYNE MARINIÈRE MUSSELS <p>SERVED WITH:</p> <ul style="list-style-type: none"> ◇ HOMEMADE BREAD ◇ SEAWEED MAYO ◇ TARTARE SAUCE ◇ SHALLOT RED WINE VINEGAR <p style="text-align: center;">90 ☉</p>	<p>CAPE WRATH OR LOCH FYNE ROCK OYSTERS</p> <p>CHILLED NATURAL WITH RED WINE SHALLOT VINEGAR</p> <p>HOT BACON, WORCESTER SAUCE, BALSAMIC VINEGAR, OLIVE OIL, TOBASCÒ</p> <p>SINGLE 4 ½ DOZEN 22 DOZEN 44</p> <hr/> <p>MUSSELS FROM LOCH FYNE</p> <p>MARINIÈRE WHITE WINE, CREAM, SHALLOTS, THYME & GARLIC</p> <p>MEXICAN SALSA VERDE, CORONA</p> <p>MOROCCAN HARISSA, TOMATO, CORIANDER</p> <p>STARTER 10 MAIN COURSE 20 WITH HOMEMADE BREAD WITH SKINNY FRIES</p>	<p>SILVER DARLING PLATTER</p> <p>PLATTER INCLUDES:</p> <ul style="list-style-type: none"> ◇ TRADITIONAL GRAVADLAX ◇ PAIR OF OYSTERS (CHILLED OR HOT) ◇ DEEP FRIED WHITE BAIT ◇ HOT SMOKED LOCH FYNE SALMON ◇ CREVETTES ◇ STONEHAVEN LANGOUSTINES ◇ ROLLMOP HERRING ◇ LOCH FYNE MARINIÈRE MUSSELS <p>SERVED WITH:</p> <ul style="list-style-type: none"> ◇ FRESH BREAD ◇ SEAWEED MAYO ◇ TARTARE SAUCE <p style="text-align: center;">45 ☉</p>
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STARTERS

<p>CULLEN SKINK 9</p> <p>MADE WITH HOME SMOKED HADDOCK, TOPPED WITH TOASTED OATS AND SERVED WITH HOMEMADE BREAD</p>	<p>HAGGIS PAKORA 9</p> <p>KOHLRABI SALAD, PINK PAKORA SAUCE</p>
<p>PIL PIL PRAWNS 11</p> <p>PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, SERVED WITH WARM BLACK OLIVE & SUNDRIED TOMATO BREAD</p>	<p>MISO GLAZED AUBERGINE (V) (VE) 8</p> <p>PICKLED RED ONIONS, CARAMELISED LEMON, TOASTED SESAME</p>
<p>THAI FISHCAKES 9</p> <p>CUCUMBER DIPPING SAUCE, PINEAPPLE SALSA</p>	<p>CONFIT CHICKEN, LEEK & PISTACHIO TERRINE(N) 9</p> <p>CELERIAC REMOULADE</p>
<p>SEARED SHETLAND SCALLOPS 16</p> <p>CRISPY PORK BELLY, NORI BUTTER, EDEMAME</p>	<p>MARKET CATCH STARTER OF THE DAY POA</p> <p>PLEASE ASK YOUR SERVER FOR DETAILS</p>

FROM THE SEA

<p>CRAB CRUST HALIBUT 29</p> <p>CELERIAC MASH, ROASTED CELERIAC, CRISPY KALE, BROWN CRAB EMULSION</p>	<p>PAN FRIED SEA TROUT 22</p> <p>SAFFRON RISOTTO, CARROT PUREE, FENNEL SALAD, ORANGE VINAIGRETTE</p>
<p>SEARED LOIN OF COD 23</p> <p>CHORIZO, BRANDADE, ROASTED PEPPER & TOMATO STEW, AVOCADO PUREE</p>	<p>NORTH SEA JUMBO HADDOCK (BREADED OR BATTERED) 20</p> <p>CRUSHED PEAS, HAND CUT CHIPS & HOMEMADE TARTARE SAUCE</p>
<p>SEAFOOD LINGUINE 30</p> <p>LANGOUSTINES, PRAWNS, & MUSSELS, SPINACH & LEEK LINGUINE, BOUND TOGETHER WITH GARLIC, DILL & LEMON BUTTER AND EMULSIFIED WITH WINE, HERB & PARMESAN CRUST</p>	<p>LEMON SOLE GOUJONS 20</p> <p>"BIG PHAT GREEK" BREADED SOLE GOUJONS, GREEN OLIVE, SUNBLUSH TOMATO & BABY LEAF SALAD, SWEET POTATO WEDGES, TZATZIKI DIP</p>
	<p>MARKET CATCH OF THE DAY POA</p> <p>PLEASE ASK YOUR SERVER FOR DETAILS</p>

FROM THE LAND

<p>LAMB RUMP 23</p> <p>MEDIUM RARE SEARED AND SLOW ROASTED, CRISPY LAMB BELLY, HORSERADISH MASH, SWEETCORN PUREE, CAVOLO NERO, MINT SAUCE, RED WINE JUS</p>	<p>PRIME SCOTCH BEEF BURGER 17</p> <p>SERVED IN A TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, SALAD, PICKLED ONION RINGS & TOMATO CHUTNEY</p> <p>ADD BACON OR CHEESE 2</p>
<p>GOCHUJANG GLAZED CELERIAC STEAK (VE) 18</p> <p>TRIPLED COOKED PARSNIPS, PICKLED RED CABBAGE, CURLY KALE, SWEET & SOUR RED PEPPER SAUCE</p>	<p>CHARGRILLED SCOTCH BEEF FILLET STEAK ☉</p> <p>POTATO PAVE, CARAMELISED ONION PURÉE, CHARRED TENDER-STEM BROCCOLI, THYME ROASTED GOLDEN CARROTS</p>
<p>PORK TENDERLOIN 24</p> <p>STUFFED WITH APPLE & HERBS AND WRAPPED IN PARMA HAM, BACON MASH, BRAISED FENNEL, PURPLE SPROUTING BROCCOLI, CARAMELISED APPLE PUREE, CRISPY PIG CHEEK, RED WINE JUS</p>	<p>- 7OZ FILLET 37</p> <p>- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER 45</p> <p>- SURF & TURF WITH BEER BATTERED OYSTERS 45</p> <p>ADD PEPPERCORN OR GARLIC BUTTER 3</p>
<p>PESTO CHICKPEA BURGER (V)(VE)(N) 16</p> <p>HOMEMADE PESTO PATTY, TOASTED BRIOCHE BURGER BUN, MIXED LEAVES, PICKLED ONION RINGS, BURGER SAUCE, CAJUN HAND CUT CHIPS</p>	

SIDES	SKINNY FRIES 4.5	CAJUN HAND CUT CHIPS 5
	HAND CUT CHIPS 5	SAMPHIRE WITH GARLIC BUTTER 5
	CHARRED BROCCOLI DRIZZLED WITH SWEET CHILLI 4.5	CRAB STRAW FRIES 8
	GREEN OLIVE, SUNBLUSH TOMATO & BABY LEAF SALAD WITH STRAWBERRY VINAIGRETTE 4	WHITEBAIT 6
		HOMEMADE BREAD 4
	THYME ROASTED GOLDEN CARROTS 4	

(V) VEGETARIAN DISH (VE) VEGAN DISH (N) CONTAINS NUTS ☉ MAY TAKE LONGER TO COOK

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.



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