GLUTEN FREE

FULL HOUSE PLATTER

PLATTER INCLUDES:

♦LOCALLY HOT SMOKED SALMON ♦ HOME CURED GIN GRAVADLAX ♦ STONEHAVEN LANGOUSTINES ♦LOCH FYNE OYSTERS ♦SEARED SHETLAND SCALLOPS

♦ CRAB & CRAY FISH GRATIN

♦ SHETLAND BLUE SHELL MUSSELS SERVED WITH:

♦ GLUTEN FREE BREAD ♦ SEAWEED MAYO ♦ TARTARE SAUCE ♦ SHALLOT RED WINE VINEGAR

90 0

ADD LOBSTER HALF 20 FULL 40

CAPE WRATH OR LOCH FYNE ROCK OYSTERS

CHILLED

NATURAL WITH RED WINE SHALLOT VINEGAR

SINGLE 4 ½ dozen 22 dozen 44

MUSSELS

SHETLAND BLUE SHELL

MARINIERE WHITE WINE, CREAM, SHALLOTS, THYME & GARLIC

STRATHDON CHEESE, BACON & CREAM

ITALIAN GUANCIALE, PASSATA, & BASIL

STARTER WITH GF BREAD

10

MAIN COURSE WITH SKINNY FRIES

SILVER DARLING PLATTER

PLATTER INCLUDES:

♦ HOME CURED GIN GRAVADLAX ♦ PAIR OF OYSTERS (CHILLED OR HOT) ♦ DEEP FRIED WHITE BAIT

♦ LOCALLY HOT SMOKED SALMON ♦ CREVETTES

♦ STONEHAVEN LANGOUSTINES ♦ ROLLMOP HERRING

♦ SHETLAND BLUE SHELL MUSSELS

SERVED WITH:

♦ GLUTEN FREE BREAD ♦ SEAWEED MAYO

♦ TARTARE SAUCE

45 0

ADD LOBSTER

HALF 20 FULL 40

9

22

30

37

STARTERS —

9 CRAB SOUP 16 PAN SEARED SHETLAND SCALLOPS FRESH LOCAL WHITE & BR OWN CRAB MEAT TOPPED WITH CHIVE AND PEA PUREE, PROSCIUTTO CRUMB, PEA SHOOT TENDRILLS, KOMBU OIL TOMATO OIL AND SERVED WITH GLUTEN FREE BREAD & SEAWEED BUTTER

PIL PIL PRAWNS PRAWNS WITH CHILLI, GARLIC & OLIVE OIL, SERVED WITH WARM GLUTEN

FREE BREAD

MARINATED TUNA SQUID INK PRAWN CRACKERS, BLOODY MARY JELLY, AVOCADO PUREE, CRISP DAIKON

SMOKED DUCK BREAST BABY SPINACH & RED AMARANTH SALAD, BREAD CRISPS, PICKLED

20

SHIMEJI MUSHROOMS, ORANGE VINAIGRETTE MARKET CATCH STARTER OF THE DAY

10 POA PLEASE ASK YOUR SERVER FOR DETAILS

FROM THE SEA _____

SEARED HALIBUT

COURGETTE & BASIL PUREE, COURGETTE "PAPPARDELLE", TOMATO LOCH DUART SALMON 30 CONSOMME LEMON & PARSLEY CRUSHED NEW POTATOES, GREEN PEAS WITH PANCETTA, MUSSEL & SAFFRON DRESSING

23

20

16

17

NORI WRAPPED STEAMED HAKE

ONION PUREE, GOLDEN BEETROOT, MASH POTATOES & DILL

MARKET CATCH OF THE DAY PLEASE ASK YOUR SERVER FOR DETAILS POA Whole grilled Stonehaven Langoustines GARLIC, LEMON & DILL BUTTER, STEAMED HERBY NEW POTATOES, PANACHE OF GREEN VEGETABLES

FROM THE LAND

APPLE CIDER GLAZED PORK TOMAHAWK @ CHARRED PEACHES, HASSELBACK POTATOES, CARAMELISED APPLE PUREE,

FRENCH BEANS PESTO CHICKPEA BURGER (V) (VE) (N)

HOMEMADE PESTO PATTY, TOASTED GF BURGER BUN, SKINNY FRIES, MIXED LEAVES, BURGER SAUCE

PRIME SCOTCH BEEF BURGER SERVED IN A TOASTED GF BUN, SKINNY FRIES, SALAD, SWEET PICKLES, CHERRY TOMATO CHUTNEY

CHARGRILLED SCOTCH BEEF FILLET STEAK ©

POTATO PAVE. CARAMELISED ONION PURÉE, CHARRED TENDERSTEM BROCCOLI, THYME ROASTED GOLDEN CARROTS

- 70Z FILLET

- SURF & TURF WITH STONEHAVEN LANGOUSTINES & SEAWEED BUTTER 45 - SURF & TURF WITH HALF LOCAL LOBSTER 57 ADD PEPPERCORN OR GARLIC BUTTER 3

ADD BACON OR CHEESE

2

S

SKINNY FRIES

CHARRED BROCCOLI DRIZZLED WITH

SWEET CHILLI

MARINATED HERITAGE TOMATOES

STEAMED NEW POTATOES TOSSED IN FRESH HERBS & RAPESEED OIL

CRAB STRAW FRIES

8 WHITEBAIT 6 **GF BREAD** 4

ROCKET SALAD, TOASTED PINE NUTS & STRAWBERRY BALSAMIC DRESSING (N)

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.

WE TRY TO SOURCE THE BEST LOCAL, SEASONAL &

FRESH PRODUCE FROM ABERDEEN & THE

(V) VEGETARIAN DISH

(VE) VEGAN DISH

(N) CONTAINS NUTS

ALL TIPS ARE SHARED EQUALLY BETWEEN OUR STAFF. TABLES OF 10 OR MORE PEOPLE ARE SUBJECT TO 12.5% DISCRETIONARY SERVICE CHARGE.

MAY TAKE LONGER TO COOK

4.5

THE SILVER DARLING

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THESILVERDARLING.CO.UK