

<p><b>FULL HOUSE PLATTER</b></p> <p>PLATTER INCLUDES:</p> <ul style="list-style-type: none"> <li>◇ LOCALLY HOT SMOKED SALMON</li> <li>◇ HOME CURED GIN GRAVADLAX</li> <li>◇ STONEHAVEN LANGOUSTINES</li> <li>◇ LOCH FYNE OYSTERS</li> <li>◇ GAMBINO RED PRAWNS</li> <li>◇ SEARED SHETLAND SCALLOPS</li> <li>◇ CRAB &amp; CRAY FISH GRATIN</li> <li>◇ SHETLAND BLUE SHELL MUSSELS</li> </ul> <p>SERVED WITH:</p> <ul style="list-style-type: none"> <li>◇ HOMEMADE BREAD ◇ SEAWEED MAYO</li> <li>◇ TARTARE SAUCE ◇ SHALLOT RED WINE VINEGAR</li> </ul> <p style="text-align: center;">90 Ⓞ</p> <p>ADD LOBSTER    HALF    20    FULL    40</p>	<p><b>CAPE WRATH OR LOCH FYNE ROCK OYSTERS</b></p> <p>CHILLED NATURAL WITH RED WINE SHALLOT VINEGAR</p> <p>HOT SOUTHERN FRIED WITH ANGUS &amp; OINK HOT SAUCE, SWEETCORN PUREE</p> <p>SINGLE 4    ½ DOZEN 22    DOZEN 44</p> <hr/> <p><b>MUSSELS</b> SHETLAND BLUE SHELL</p> <p>MARINIÈRE WHITE WINE, CREAM, SHALLOTS, THYME &amp; GARLIC</p> <p>STRATHDON CHEESE, BACON &amp; CREAM</p> <p>ITALIAN GUANCIALE, PASSATA, &amp; BASIL</p> <p>STARTER 10    MAIN COURSE 20 WITH HOMEMADE BREAD    WITH SKINNY FRIES</p>	<p><b>SILVER DARLING PLATTER</b></p> <p>PLATTER INCLUDES:</p> <ul style="list-style-type: none"> <li>◇ HOME CURED GIN GRAVADLAX</li> <li>◇ PAIR OF OYSTERS (CHILLED OR HOT)</li> <li>◇ DEEP FRIED WHITE BAIT</li> <li>◇ LOCALLY HOT SMOKED SALMON</li> <li>◇ CREVETTES</li> <li>◇ STONEHAVEN LANGOUSTINES</li> <li>◇ ROLLMOP HERRING</li> <li>◇ SHETLAND BLUE SHELL MUSSELS</li> </ul> <p>SERVED WITH:</p> <ul style="list-style-type: none"> <li>◇ HOMEMADE BREAD ◇ SEAWEED MAYO</li> <li>◇ TARTARE SAUCE ◇ SHALLOT RED WINE VINEGAR</li> </ul> <p style="text-align: center;">45 Ⓞ</p> <p>ADD LOBSTER    HALF    20    FULL    40</p>
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## STARTERS

<p><b>CRAB SOUP</b> 9</p> <p>FRESH LOCAL WHITE &amp; BROWN CRAB MEAT TOPPED WITH CHIVE AND TOMATO OIL AND SERVED WITH HOMEMADE BREAD &amp; SEAWEED BUTTER</p>	<p><b>HAGGIS, BLACK PUDDING &amp; ROSEMARY BON BONS</b> 9</p> <p>WHISKY MARMALADE, PICKLED NEEP</p>
<p><b>PIL PIL PRAWNS</b> 11</p> <p>PRAWNS WITH CHILLI, GARLIC &amp; OLIVE OIL, SERVED WITH WARM BLACK OLIVE &amp; SUNDRIED TOMATO BREAD</p>	<p><b>COURGETTE, SPELT &amp; CUMIN FRITTERS</b> (V) (VE) (N) 8</p> <p>COURGETTE &amp; CASHEW NUT SALAD, CUCUMBER AND FENNEL DRESSING</p>
<p><b>MARINATED TUNA</b> 10</p> <p>SQUID INK PRAWN CRACKERS, BLOODY MARY JELLY, AVOCADO PUREE, CRISP DAIKON</p>	<p><b>SMOKED DUCK BREAST</b> 9</p> <p>BABY SPINACH &amp; RED AMARANTH SALAD, BREAD CRISPS, PICKLED SHIMEJI MUSHROOMS, ORANGE VINAIGRETTE</p>
<p><b>PAN SEARED SHETLAND SCALLOPS</b> 16</p> <p>PEA PUREE, PROSCIUTTO CRUMB, PEA SHOOT TENDRILLS, KOMBU OIL</p>	<p><b>MARKET CATCH STARTER OF THE DAY</b> POA</p> <p>PLEASE ASK YOUR SERVER FOR DETAILS</p>

## FROM THE SEA

<p><b>SEARED HALIBUT</b> 30</p> <p>TOMATO &amp; BASIL CRUST, COURGETTE &amp; BASIL PUREE, COURGETTE "PAPPARDELLE", TOMATO CONSOMME</p>	<p><b>LOCH DUART SALMON</b> 22</p> <p>LEMON &amp; PARSLEY CRUSHED NEW POTATOES, GREEN PEAS WITH PANCETTA, MUSSEL &amp; SAFFRON DRESSING</p>
<p><b>NORI WRAPPED STEAMED HAKE</b> 23</p> <p>FENNEL &amp; MISO PUREE, GOLDEN BEETROOT, ORZO &amp; DILL</p>	<p><b>NORTH SEA JUMBO HADDOCK</b> BREADED OR BATTERED 20</p> <p>CRUSHED PEAS, HAND CUT CHIPS &amp; HOMEMADE TARTARE SAUCE</p>
<p><b>SEAFOOD LINGUINE</b> 30</p> <p>LANGOUSTINES, PRAWNS &amp; MUSSELS, SPINACH &amp; LEEK LINGUINE, BOUND TOGETHER WITH GARLIC, DILL &amp; LEMON BUTTER AND EMULSIFIED WITH WINE, HERB &amp; PARMESAN CRUST</p>	<p><b>MONKFISH SCAMPI</b> 20</p> <p>SWEET POTATO FRIES, MARINATED HERITAGE TOMATOES, ROCKET, SWEET &amp; SPICY MAYONNAISE, CARAMELISED LIME</p>
<p><b>MARKET CATCH OF THE DAY</b> POA</p> <p>PLEASE ASK YOUR SERVER FOR DETAILS</p>	<p><b>WHOLE GRILLED STONEHAVEN LANGOUSTINES</b> 30</p> <p>GARLIC, LEMON &amp; DILL BUTTER, STEAMED HERBY NEW POTATOES, PANACHE OF GREEN VEGETABLES</p>

## FROM THE LAND

<p><b>STUFFED CHICKEN ROULADE</b> Ⓞ 20</p> <p>WRAPPED IN PARMA HAM AND STUFFED WITH NDUJA &amp; MOZZARELLA, HARISSA COUS COUS, BABY SPINACH, TOMATO SAUCE</p>	<p><b>PRIME SCOTCH BEEF BURGER</b> 17</p> <p>SERVED IN A TOASTED BRIOCHE BUN, CAJUN HAND CUT CHIPS, SALAD, SWEET PICKLES, ONION RINGS &amp; CHERRY TOMATO CHUTNEY</p> <p>ADD BACON OR CHEESE 2</p>
<p><b>GREEN SUMMER VEGETABLE LINGUINE</b> (VE) (N) 18</p> <p>GREEN PEA, ASPARAGUS, SUGAR SNAPS, BASIL PESTO, TOASTED PINE NUTS, ROCKET SALAD</p>	<p><b>CHARGRILLED SCOTCH BEEF FILLET STEAK</b> Ⓞ</p> <p>POTATO PAVE, CARAMELISED ONION PURÉE, CHARRED TENDER-STEM BROCCOLI, THYME ROASTED GOLDEN CARROTS</p>
<p><b>APPLE CIDER GLAZED PORK TOMAHAWK</b> Ⓞ 20</p> <p>CHARRED PEACHES, HASSELBACK POTATOES, CARAMELISED APPLE PUREE, FRENCH BEANS</p>	<p>- 7OZ FILLET 37</p> <p>- SURF &amp; TURF WITH STONEHAVEN LANGOUSTINES &amp; SEAWEED BUTTER 45</p> <p>- SURF &amp; TURF WITH BEER BATTERED OYSTERS 45</p> <p>- SURF &amp; TURF WITH HALF LOCAL LOBSTER 57</p> <p>ADD PEPPERCORN OR GARLIC BUTTER 3</p>
<p><b>PESTO CHICKPEA BURGER</b> (V)(VE)(N) 16</p> <p>HOMEMADE PESTO PATTY, TOASTED BRIOCHE BURGER BUN, MIXED LEAVES, PICKLED ONION RINGS, CHERRY TOMATO CHUTNEY, ROCKET, CAJUN HAND CUT CHIPS</p>	

## SIDES

<p>PANACHE OF MIXED SEASONAL GREEN VEG 4.5</p> <p>SWEET POTATO FRIES 5</p> <p>CHARRED BROCCOLI DRIZZLED WITH SWEET CHILLI 4.5</p> <p>MARINATED HERITAGE TOMATOES 4</p> <p>STEAMED NEW POTATOES TOSSED IN FRESH HERBS &amp; RAPESEED OIL 4.5</p>	<p>HAND CUT CHIPS 5</p> <p>SKINNY FRIES 5</p> <p>CRAB STRAW FRIES 8</p> <p>WHITEBAIT 6</p> <p>HOMEMADE BREAD 4</p> <p>ROCKET SALAD, TOASTED PINE NUTS &amp; STRAWBERRY BALSAMIC DRESSING (N) 4</p>
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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    (VE) VEGAN DISH    (N) CONTAINS NUTS    Ⓞ MAY TAKE LONGER TO COOK



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