



THE SILVER
DARLING

· ABERDEEN ·



BOOK NOW!

ABERDEEN
RESTAURANT
WEEKS

February 23 – March 8

TWO COURSE LUNCH £25
THREE COURSE LUNCH £30

SILVER DARLING SIGNATURE PLATTER CHILLED LOCH FYNE OYSTERS BAKED CAFÉ DE PARIS BUTTER 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 RED WINE VINEGAR MIGNONETTE VIETNAMESE DIPPING SAUCE 100 🕒  PAIR WITH LAURENT-PERRIER ROSE 125ml GLASS £20 BOTTLE £100	CAPE WRATH OR LOCH FYNE OYSTERS CHILLED NATURAL WITH RED WINE VINEGAR MIGNONETTE GRILLED BAKED WITH CAFÉ DE PARIS BUTTER SINGLE 4 1/2 DOZEN 22 DOZEN 44  ABERDEEN RESTAURANT WEEKS February 23 – March 8	TASTING 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 RED WINE VINEGAR MIGNONETTE 50 🕒  PAIR WITH LAURENT-PERRIER LA CUVÉE 125ml GLASS £16.50 BOTTLE £75
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STARTERS

CULLEN SKINK TOASTED OATS & CHIVES, HOMEMADE BREAD MUSSELS MARINIÈRE SHETLAND MUSSELS, SHALLOTS, GARLIC, WHITE WINE, CREAM THAI FISHCAKES CUCUMBER SALAD, HOMEMADE SWEET CHILLI SAUCE	SLOW COOKED BELLY OF PORK CAMELISED APPLE PUREE, SESAME AND LIME DRESSING PORCINI AND MULL CHEDDAR ARANCINI ROMESCO SAUCE
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MAINS

CLASSIC FISH PIE FRESH FISH AND LEEKS IN A CREAMY WHITE SAUCE TOPPED WITH BUTTERY MASH AND PARMESAN CONFIT DUCK LEG ROASTED DUCK FAT POTATOES, CHARRED TENDER STEM BROCCOLI, RED WINE JUS VEGETABLE THAI GREEN CURRY COCONUT RICE, CAMELISED LIME, CORIANDER	SEARED FILLET OF BASS RAPESEED OIL CRUSHED POTATOES, SAMPHIRE, SALSA VERDE THE SILVER DARLING HADDOCK CRUSHED PEAS, HAND CUT CHIPS, HOMEMADE TARTARE SAUCE BEER BATTERED OR PANKO BREADED
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DESSERTS

STICKY TOFFEE PUDDING VANILLA ICE CREAM. BUTTERSCOTCH SAUCE APPLE CRUMBLE TOASTED NUT CRUMBLE, GREEN APPLE SORBET SPICED FRUIT CRÈME BRULÉE HOMEMADE SHORTBREAD SELECTION OF HOMEMADE ICE CREAMS AND SORBETS	
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SIDES <table> <tr><td>HOMEMADE BREAD & OLIVES</td><td>6</td></tr> <tr><td>HOMEMEAD BREAD & SEAWEED BUTTER</td><td>4.5</td></tr> <tr><td>WHITEBAIT</td><td>5</td></tr> <tr><td>CRAB STRAW FRIES</td><td>10</td></tr> <tr><td>SKINNY FRIES</td><td>5</td></tr> <tr><td>HAND CUT CHIPS & SEAWEED SALT</td><td>5</td></tr> <tr><td>CHARRED TENDERSTEM BROCCOLI & BLUE CHEESE DRESSING</td><td>5</td></tr> <tr><td>MICRO HERB AND MIZUNA SALAD</td><td>4.5</td></tr> </table>	HOMEMADE BREAD & OLIVES	6	HOMEMEAD BREAD & SEAWEED BUTTER	4.5	WHITEBAIT	5	CRAB STRAW FRIES	10	SKINNY FRIES	5	HAND CUT CHIPS & SEAWEED SALT	5	CHARRED TENDERSTEM BROCCOLI & BLUE CHEESE DRESSING	5	MICRO HERB AND MIZUNA SALAD	4.5	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 ALLERGIES OR SPECIAL DIETARY REQUIREMETNS
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