

THE LIGHTHOUSE RESTAURANT

Meticulously prepared dishes, bursting with flavour; created by our passionate Galley Team, lead by our **Head Chef Pedro Barreira** and **Restaurant Chef Andrea Sendon Alonso**.

Our menus embrace the finest seasonal produce from local suppliers, including crab from The Belhaven Smokehouse in Dunbar, and wild ingredients from foragers Coeur Sauvage, in simple, sensational food.

Step aboard, stay awhile.



Sourdough bread, Edinburgh cultured butter 5
Gordal **olives** 5
Smoked **almonds** 5

FIRST DISHES

Achroous gin-cured Wester Ross **salmon**, Exmoor caviar, crème fraîche, cucumber 17

Spiced **parsnip** & apple velouté, parsnip crisps 12

Orkney **scallops**, coconut foam, roasted almonds & vanilla butter 19

Fingal smoked **venison**, Muscade pumpkin, amaretti, Parmesan, black truffle dressing 17

Heritage **beetroot** salad, smoked purée, goats' cheese curd, beetroot pearls 15

PAIRED WINES 40

Our Sommelier Team can select wines to perfectly match your individual courses.

Please let us know if you have any specific dietary or allergen requirements, we shall be delighted to assist you.

Please note our dishes are not produced in an allergen-free environment.

A discretionary service charge of 12.5% will be added to your bill.

MAIN DISHES

Peterhead **Plaice**, roasted pak choi, Shetland mussels,
Champagne beurre blanc 38

Loch Fyne **halibut**, herb crust, Jerusalem artichoke,
variegated kale, sauce chermoula 39

Black Isle **beef cheek**, pearl onions, Savoy cabbage,
Périgourdine sauce 38

Roasted Devon **duck breast**, sweet-marinated
mooli, broccolini, sauce bigarade 37

Cauliflower à la Grenobloise, spiced lentils, Fingal's
plant-based red wine jus 34

SIDE DISHES 6

Tenderstem **broccoli**, anchoïade

Tartiflette

(Rooster potato, Reblochon cheese, lardons
& confit onion)

Fries, herbed sea salt

Whisky-glazed heritage **carrots**, ginger,
honey & rosemary

DESSERTS

Basque **cheesecake**, cinnamon crumb, burnt apple purée, honey ice cream 11

Valrhona Guanaja **chocolate** & hazelnut cake, lemongrass sorbet 11

Pecan & Mouneyrac **pear** tart, salted caramel foam 11

Scottish artisan **cheese**, apple & ale chutney, quince jelly, fruit bread 11

| DESSERT WINE | 70ml | 125ml |
|--------------------------------------|------|-------|
| 60 Moscato d'Asti Alasia 2017, Italy | 3.75 | 6.25 |
| 62 Seifried Sweet Agnes Riesling, NZ | 9 | 14.75 |
| 63 Tokaji Aszú 5 Puttonyos, Hungary | 9.5 | 15.5 |
| 64 Domaine Pouderoux Maury Vendange | 9.5 | 15.5 |

TEA & COFFEE 4.5

Cappuccino

Latte

Americano

Flat white

Espresso

Hot chocolate

Selection of teas & fruit infusions

Affogato, vanilla ice cream, espresso coffee 7.5

LIQUEUR COFFEE 10

Baileys

Jameson

Drambuie

Tia Maria

Frangelico

Amaretto