



FINGAL



## THE LIGHTHOUSE BAR

The Lighthouse Bar has been designed to give guests an unhurried sense of luxury. Experience meticulously prepared dishes bursting with flavour. Our light evening suppers include Fingal's smoked salmon, which is smoked on board, as well as seasonal dishes using locally sourced or foraged ingredients.

Our recommendation would be to order one supper dish per person to start with, then should you wish to enjoy further dishes, the crew will be on hand to help you select your next dish, whether it be savoury or sweet or both.

Fingal started life as a lighthouse tender, helping maintain lighthouses and transporting their keepers, equipment and supplies to some of the most treacherous locations in Scotland. Today's Art Deco interiors are inspired by Fingal's rich history, seats covered in soft leather and vast floor to ceiling windows. Views of the vibrant Port of Leith, colourful and ever-changing as vessels come and go.

## LIGHT SUPPER

<b>Oysters</b>	each £2.50
<i>Shallot vinegar, lemon</i>	
<i>Ask your server about the provenance of today's oysters</i>	
<b>Salmon</b>	£12
<i>Fingal's own hot smoked salmon, fromage blanc, pickled cucumber, Malthouse loaf</i>	
<b>Halibut</b>	£14
<i>Soft herb crust, squid ink tagliatelle, sautéed mushrooms, cauliflower cream</i>	
<b>Roe Deer</b>	£16
<i>Loin of Highland roe deer, bulgur wheat, king carrot, wild leeks, ruby port sauce</i>	
<b>Charcuterie</b>	£14 / for two £26
<i>East Coast Cured meats, fermented vegetables, toasted sourdough</i>	
<b>Beetroot</b>	£12
<i>Baby beets, pearl couscous, Blue Murder cheese, maple roasted walnuts</i>	
<b>Cannelloni</b>	£14
<i>Broccoli, mushroom, roast salsify, young spinach, truffle emulsion</i>	

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## TO FINISH

<b>Apple</b>	£14
<i>Tarte tatin, vanilla ice cream, rum soaked golden raisins, caramel sauce</i>	
<b>Chocolate</b>	£12
<i>Warm Valrhona mousse, coconut sorbet</i>	
<b>Scottish Cheeses</b>	£14 / for two £26
<i>Local artisan cheeses, gooseberry jelly, handmade biscuits</i>	

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Please let us know if you have any specific dietary or allergen requirements and we shall be delighted to assist you. Please note, our dishes are not produced in an allergen-free environment.



FINGAL

BY THE ROYAL YACHT BRITANNIA

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Alexandra Dock, Historic Port of Leith, Edinburgh EH6 7DX

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