



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. Simple, passionate cooking from the galley team, using the best of Scotland's larder. Enjoy a light evening supper including Fingal's smoked salmon (which is smoked on board) and a selection of dishes inspired by Fingal's journey from coast to port.

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.

FROM THE SEA

Fingal's own hot smoked salmon, fromage blanc, pickled cucumber,
malthouse loaf £16

Halibut, soft herb crust, squid ink tagliatelle, sautéed mushrooms,
cauliflower cream £18

FROM THE PORT

Loin of Highland roe deer, bulgur wheat, king carrot, wild leeks,
ruby port sauce £18

Artisan charcuterie from East Coast Cured, fermented vegetables,
toasted sourdough £16

Baby beetroot, pearl couscous, Blue Murder cheese, maple roasted walnuts £15

Cannelloni of broccoli and mushroom, roast salsify, young spinach,
truffle emulsion £15

TO FINISH

Scottish cheese selection, gooseberry fruit cheese, handmade biscuits £14

Apple tarte tatin, vanilla ice cream, rum soaked golden raisins, caramel sauce £12

Warm Valrhona chocolate mousse, iced coconut £12



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BY THE ROYAL YACHT BRITANNIA

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