



FINGAL



## THE LIGHTHOUSE BAR

The Lighthouse Bar has been designed to give guests a relaxed 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, 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>	£14
<i>Fingal's own hot smoked salmon, pink grapefruit, shaved fennel, fromage blanc</i>	
<b>John Dory</b>	£21
<i>John Dory fillet, asparagus &amp; pea fricassee, baby spinach, Allemande sauce</i>	
<b>Lamb</b>	£20
<i>Borders lamb loin, Jersey Royal potatoes, Grelot onions, wild garlic, smoked yoghurt</i>	
<b>Charcuterie</b>	£14 / for two £26
<i>East Coast Cured meats, fermented vegetables, rosemary focaccia</i>	
<b>Asparagus</b>	£14
<i>Wye Valley asparagus, slow cooked egg, hollandaise sauce</i>	
<b>Tomatoes</b>	£12
<i>Isle of Wight tomatoes, Baron Bigod cheese, basil sponge, black garlic purée</i>	

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## TO FINISH

<b>Rice Pudding</b>	£12
<i>Baked rice pudding, sweet cicely mousse, rhubarb compote, granola</i>	
<b>Pavlova</b>	£12
<i>Gariquette strawberries, meringue, strawberry sorbet</i>	
<b>Cheese</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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