



# FINGAL

## THE LIGHTHOUSE RESTAURANT & BAR

The Lighthouse Restaurant & Bar has been designed to give guests a relaxed sense of luxury.

Celebrate the season with Fingal's ever-changing menu, embracing the best produce from Scotland's natural larder.

Meticulously prepared dishes bursting with flavour; created by our passionate Galley Team, including Fingal's very own exquisite hot smoked salmon.

The freshest of herbs grown quayside in our Herb Garden complement the finest of locally sourced ingredients in simple, sensational food.

Sit back and escape your everyday.

**Two courses 45 pounds**

**Three courses 55 pounds**

Inclusive of coffee & petit four

**BREAD** 3.5 pounds  
Sourdough roll, butter

## **TO START**

### **Salmon**

Fingal's hot smoked North Atlantic salmon, cucumber, lemon, dill yoghurt, pickled celery

### **Duck**

Pressed confit duck leg, Amarena cherries, preserved foraged mushrooms

### **Soup**

Cullen skink, haddock croquette, chive oil

### **Scallop**

Dived Orkney scallops, cauliflower, chorizo jam, dill apple  
Supplement of 5 pounds

### **Beetroot**

Roasted heritage beetroot, whipped goats' cheese, couscous, beetroot molases

## **PAIRED WINES** 30 pounds

Our Sommelier Team can select wines to perfectly match your individual courses  
(1x125ml, 1x175ml, 1x75ml)

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 10% will be added to your bill.

## TO FOLLOW

### Roe Deer

Strathdon roe deer, celeriac & truffle purée, confit potato, charred alliums, roast garlic sauce

### Cod

Lightly salted Scrabster cod, charred hispi cabbage, fennel soubise

### Dumpling

Barley & squash dumpling, Bedlams Farm pumpkin, cavolo nero

### Chicken

Cumbrian chicken breast wrapped in smoked bacon, spelt & buck wheat Jerusalem artichoke risotto

### Beef Cheek

Braised ox cheek, Piccolo parsnip, horseradish mash, roasted shallot, braising sauce

### Beef Sirloin

10oz Black Isle sirloin, roast tomato, mushroom, skin on fries, pepper sauce  
Supplement of 12 pounds

### SIDES 4.5 pounds

Broccoli, ponzu dressing, toasted almonds  
Honey glazed heritage carrots  
Thyme roasted new potatoes  
Fingal fries, rosemary salt

### PAIRED WINES 30 pounds

Our Sommelier Team can select wines to perfectly match your individual courses  
(1x125ml, 1x175ml, 1x75ml)

## TO FINISH

### Chocolate

Milk chocolate parfait, almond nibs, brownie,  
coffee caramel Chantilly

### Fig

Tarte tatin, maple yoghurt ice cream, spiced pecans,  
caramel sauce

### Sea Buckthorn

Panna cotta, apple, aerated white chocolate, meringue

### Cheese

Artisan cheese selection, spiced fruit chutney,  
sourdough crackers

Supplement of 6 pounds

## 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 Poudereux Maury Vendange	9.5	15.5