



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 relish, herbed cream cheese, shaved fennel

Duck

Smoked duck salad, blood orange, sherry blackberries

Soup

Courgette velouté, Howgate Kintyre Blue cheese croquette, sour cream

Scallop

Hand-dived Orkney scallops, mango, lime & chilli salsa, tarragon oil
Supplement of 5 pounds

Asparagus

Wye Valley green asparagus, Maltaise sauce, butter brioche

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

Lamb

Borders grass-fed lamb loin, goats' cheese gnocchi, aubergine galette, minted port sauce

Hake

Peterhead hake, Shetland mussels, braised baby gem, saffron butter sauce, straw potatoes

Raviolo

Wild mushroom & creamed spinach raviolo, grilled king oyster mushroom, vegetarian red wine sauce

Guinea Fowl

Roasted guinea fowl breast, mushroom & spinach tortellini, sweetcorn purée, braised salsify, Madeira sauce

Beef Sirloin

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

SIDES 4.5 pounds

Tender stem broccoli, wild garlic butter
Cajun glazed heritage carrots
Arran mustard mashed 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

Panna Cotta

Leith Rum panna cotta, coconut granola, compressed pineapple, coconut sorbet

Millefeuille

Tiramisù millefeuille, Disaronno Amaretto, Valrhona Dulcey chocolate, coffee ice cream

Clafoutis

Maraschino cherry clafoutis, shortbread, crème fraîche ice cream

Cheese

Artisan cheese selection, apple & ale chutney, grapes, 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 Poudoux Maury Vendange | 9.5 | 15.5 |