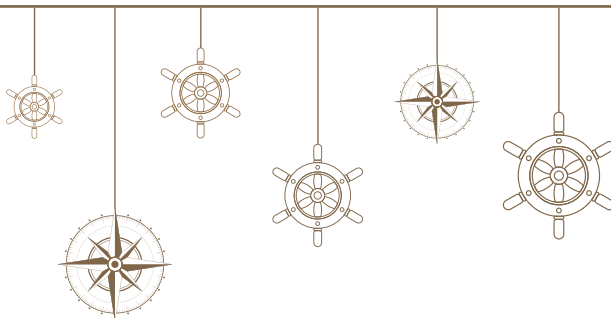




THE LIGHTHOUSE RESTAURANT

Meticulously prepared dishes, bursting with flavour, created by our passionate Galley Team, lead by our **Head Chef Pedro Barreira** and **Restaurant Chef Andrea Sendon Alonso**.

Our menus embrace the finest seasonal produce from local suppliers, including crab from The Belhaven Smokehouse in Dunbar, and wild ingredients from foragers Coeur Sauvage, in simple, sensational food.

Step aboard, stay awhile.



Sourdough bread, Edinburgh cultured butter 5
Gordal **olives** 5
Smoked **almonds** 5

FIRST DISHES

Achroous gin-cured Wester Ross **salmon**, caviar,
yoghurt, citrus 15

Devonshire **duck raviolo**, wild mushrooms,
caramelised cauliflower, sage,
Parmesan foam 15

Jerusalem artichoke velouté, Kissabel apple,
smoked pancetta, chestnuts 12

Eyemouth white **crab**, buttered crumpets, brown
crab mayonnaise 16

Heritage **beetroot** salad, smoked purée,
goats' cheese curd, beetroot pearls 15

PAIRED WINES 40

Our Sommelier Team can select wines to perfectly
match your individual courses.

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 12.5% will be added to your bill.

MAIN DISHES

Strathdon **red deer**, savoy cabbage, crosnes,
cavolo nero, sauce Grand Veneur 38

Peterhead **lemon sole**, roasted pak choi, Shetland
mussels, Champagne beurre blanc 38

Spiced lentils, celeriac, Madeira figs, Fingal's
vegetarian red wine jus 34

North Sea **cod**, Cumbrian chorizo, parsnip,
mulled pear, red wine jus 36

Black Isle **beef cheek**, pearl onions, Brussels sprouts,
Périgourdine sauce 38

SIDE DISHES 6

Truffled creamed **potatoes**

Fries, herbed sea salt

Kilted **sausages**, sage

Heritage **carrots**, orange & honey

DESSERTS

Fingal's **Christmas pudding**, crème anglaise,
rum & raisin ice cream 11

Basque **cheesecake**, cinnamon crumb, burnt apple
purée, Simply honey ice cream 11

Valrhona Guanaja **chocolate** & hazelnut cake,
lemongrass sorbet 11

Scottish artisan **cheese**, apple & ale chutney,
quince jelly, fruit bread 11

A tasting of handmade **ice cream** 4 per scoop

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

TEA & COFFEE 4.5

Cappuccino

Latte

Americano

Flat white

Espresso

Hot chocolate

Selection of teas & fruit infusions

Affogato, vanilla ice cream, espresso coffee 7.5

LIQUEUR COFFEE 10

Baileys

Jameson

Drambuie

Tia Maria

Frangelico

Amaretto