

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.



Two courses 55
Three courses 65

FIVE-COURSE TASTING MENU 80

Scrabster **lemon sole**, coconut foam, roasted almonds & vanilla butter

Beetroot tartare, wasabi, apple & chervil vinaigrette

Peterhead **monkfish**, celeriac mousseline, wakame & parsley foam

Tweed Valley **lamb** rump, courgette & basil purée, romesco, red wine jus

Scottish & British **cheeses**, quince jelly, Earl Grey—soaked prunes, grapes & sourdough crackers
Supplement 6

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

PAIRED WINES 50

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

Try our non-alcoholic wine pairing 45

The tasting menu must be taken by the whole table.
We cannot offer dietaries or alternative dishes on this menu.

A discretionary service charge of 12.5% will be added to your bill.

FIRST DISHES

Fingal citrus-cured Loch Eilt **salmon**,
lemon salad, Gentleman's Relish & bitter leaves

Butternut squash velouté, parmesan espuma

SIGNATURE DISH

Scrabster **lemon sole**, coconut foam, roasted
almonds & vanilla butter
Supplement 6

Crispy **ox tongue** & autumn chanterelle tart,
parsnip, Vin Jaune

Beetroot tartare, wasabi, apple & chervil vinaigrette

PAIRED WINES 30

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

Try our non-alcoholic wine pairing 25

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

Peterhead **monkfish**, celeriac mousseline, wakame
& parsley foam

Loch Fyne **halibut**, Gruyère crust, creamed leeks,
shiitake, sherry sauce
Supplement 5

Black Isle **beef** cheek, cassoulet of summer beans,
broccolini

Tweed Valley **lamb** rump, courgette & basil purée,
romesco, red wine jus

Miso roasted **cauliflower**, spiced lentils,
shiso coulis, plant-based red wine jus

Scottish 10oz **ribeye steak**, girolles, sauce
Bordelaise, Fingal fries
Supplement 10

*Our Campbell's Gold beef is sourced from carefully selected
Scottish farms. Grass-fed, traditionally dry-aged and expertly
butchered for exceptional quality and flavour.*

SIDE DISHES 5

Harissa & honey **carrots** with pomegranate

Padrón peppers, garlic labneh, dukkah,
Comté cheese

Fingal **fries**, oregano sea salt

Tenderstem **broccoli**, summer greens,
Fingal XO, horseradish

DESSERTS

Poached meringue, Scottish **strawberries**,
crème anglaise

Acquerello **rice pudding**, salted caramel popcorn,
apricot sorbet

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

Scottish & British **cheeses**, quince jelly, Earl
Grey–soaked prunes, grapes & sourdough crackers
Supplement 6

Trio of artisan seasonal **sorbets**

DESSERT WINE	70ml	125ml
Moscato d'Asti Alasia 2017, Italy	5	7.5
Tokaji Aszú 5 Puttonyos, Hungary	9.5	15.5

TEA & COFFEE

Americano 4.6

Flat white 4.7

Espresso 4.5

Double espresso 6

Cortado 5

Latte 4.7

Cappuccino 4.7

Hot chocolate 5

Selection of teas & fruit infusions 4.5

Affogato, vanilla ice cream, espresso coffee 7.5

LIQUEUR COFFEE 10

Baileys

Jameson

Drambuie

Tia Maria

Frangelico

Amaretto