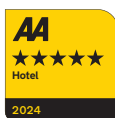


## THE LIGHTHOUSE RESTAURANT

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**, tonic  
caviar, yoghurt, citrus 15

Rare-breed **pork raviolo**, autumn mushrooms,  
caramelised cauliflower, Parmesan foam 15

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

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

Heritage **beetroot** salad, goats' cheese curd cannoli,  
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, glazed shallots,  
cavolo nero, sauce Grand Veneur 38

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

Pumpkin **ravioli**, Morangie brie, leek, autumn truffle,  
Fingal's vegetarian red wine jus 34

Confit North Sea **cod**, Cumbrian chorizo, parsnips,  
pear, red wine jus 36

Gressingham **duck breast**, confit leg croustillant,  
blackberry, chervil root, anise sauce 37

10oz grilled Black Isle **sirloin**, mushroom, cherry  
tomato, fries & peppercorn sauce 48

## SIDE DISHES 6

Truffled creamed **potatoes**

**Fries**, herbed sea salt

Heritage **carrots**, honey and ginger glaze

Wild **rocket**, aged parmesan, balsamic & olive oil

## DESSERTS

**Mont Blanc**, blackcurrant sorbet   ||

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

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

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

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