

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

Available Monday-Sunday

TASTING MENU

Orkney **scallops**, coconut foam, roasted almonds
& vanilla butter

Beetroot tartare, **duck**, hazelnut, apple & yuzu

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

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

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

Mille-feuille, vanilla crème pâtissière, salted caramel,
sobacha ice cream

PAIRED WINES 60

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

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

Pea & wild garlic **velouté**, smoked eel, toasted
pine nuts

Orkney **scallops**, coconut foam, roasted almonds
& vanilla butter
Supplement 6

Asparagus, soft-boiled Sommerville hen's egg,
broad beans, morels, aged Parmesan foam

Beetroot tartare, **duck**, hazelnut, apple & yuzu

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

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

Loch Fyne **halibut**, Gruyère crust, baby leeks,
morels & Champagne sauce
Supplement 5

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

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

Gnudi, spring vegetables, parmesan-lemon
butter sauce

Miso-glazed 10oz Scottish **ribeye**, hash brown, king
oyster, confit cherry tomatoes, Café de Paris butter
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

Spring greens, Fingal XO dressing &
fresh horseradish

Minted **Jersey Royals**, crème fraîche

Fingal **fries**, oregano sea salt

Bitter leaves and gem lettuce **Caesar** salad,
Cantabrian anchovies

Miso **aubergine**, yuzu sesame, fennel pollen

DESSERTS

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

Mille-feuille, vanilla crème pâtissière, salted caramel,
sobacha ice cream

Yorkshire **rhubarb** & ginger, vacherin,
rhubarb sorbet

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

Trio of artisan seasonal **sorbets**

	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

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