

## 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

Marinated Dunbar **mackerel**, soused kohlrabi, soy,  
miso, gooseberry 15

Rare breed **pig's head** salad, raspberries, cucumber,  
summer leaves 15

Courgette **soup**, basil, 36-month-aged Parmesan  
Reggiano 12

Eyemouth **crab**, hazelnut, dill apple, mandarin,  
avocado 16

Isle of Wight heritage **tomato**, basil pesto, olive  
crumb, goats' cheese tomato 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

Borders grass-fed **lamb** rump, lamb neck tortelloni,  
smoked aubergine, onion, mustard jus 38

Peterhead **lemon sole**, roasted fennel, brown  
shrimps, langoustine bisque 39

Broccoli **tortellini**, cordyceps, rainbow chard,  
tomato fondue, Fingal's vegetarian red wine  
reduction 34

South Esk **sea trout**, garden peas, squid cracker,  
caviar, curried Muscat sauce 37

Perthshire **chicken ballotine**, summer truffle,  
chanterelles, Vichy carrot, Madeira sauce 37

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

## SIDE DISHES 6

Jersey Royal new **potatoes**, crème fraîche & chives

**Fries**, herbed sea salt

**Broccoli**, garlic butter

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

## DESSERTS

Perthshire Champagne **strawberries**, meringue,  
elderflower foam, strawberry ice cream 11

Summer **peaches**, passion fruit, lemon verbena,  
peach sorbet 11

Valrhona Guanaja **chocolate** & hazelnut cake,  
lemongrass sorbet 12

Scottish artisan **cheese**, apple & ale chutney,  
quince jelly, fruit bread 14

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 Poudereux 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