

## 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**, seaweed butter 6

## FIRST DISHES

Fingal's whisky hot-smoked Wester Ross **salmon**,  
cucumber, herbed cream cheese, lemon 15

Devon oak-smoked **duck** salad, blood orange,  
pickled tardive chicory 15

Courgette **soup**, basil, 30-month-aged Parmesan  
Reggiano 11

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

Heritage **beetroot** salad, goats' cheese curd,  
beetroot caviar 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** loin, braised flank,  
baby carrot, Heritage carrot purée,  
minted Madeira sauce 37

Peterhead **lemon sole**, smoked leek & nori,  
Shetland mussels, wild garlic butter sauce 38

Handmade broccoli & ricotta **tortellini**, morels,  
rainbow chard, tomato fondue, Fingal's vegetarian  
red wine reduction 34

Peterhead **hake**, braised baby gem, soured  
cordyceps, Cairn o' Mohr wine sauce 37

Black Isle **beef** picanha, pearl onions, Wye Valley  
asparagus, pea purée, Rioja wine sauce 39  
*Add pan-fried foie gras 6*

## SIDE DISHES 6

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

Fingal **fries**, herbed sea salt

Green **beans**, smoked bacon crumble

Isle of Wight **tomatoes**, green leaves,  
buttermilk dressing

## DESSERTS

Yorkshire rhubarb **mille-feuille**,  
Madagascan vanilla cream 11

**Caramel mousse**, preserved calamondin,  
grapefruit sorbet 11

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

Scottish artisan **cheese**, apple & ale chutney,  
quince jelly, grapes, crackers 14

	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