

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

FIRST DISHES

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

Butternut squash velouté, parmesan foam

SIGNATURE DISH

Lemon sole, coconut foam, roasted almonds &
vanilla butter
Supplement 6

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

Beetroot tartare, wasabi, green 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** aiguillette, enoki & leek broth,
Arenkha caviar beurre blanc
Supplement 5

Lochaber **venison**, foie gras, shoestring potato,
port jus

Roasted Devon **duck breast**, sweet marinated
mooli, broccolini, sauce bigarade

East Lothian **cauliflower**, spiced lentils, shiso coulis,
plant-based red wine jus

Miso-glazed Scottish 10oz **ribeye steak**, shiitake
mushrooms, Fingal fries, peppercorn sauce
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-glazed sand **carrots**
with pomegranate

Fingal **fries**, oregano sea salt

Autumn greens, Fingal XO, horseradish

Pommes purée

DESSERTS

Mango & saffron **parfait**, Sauternes

Hazelnut Floating Island

Poached meringue, hazelnut crème anglaise, vanilla
caramel & hazelnut praline

Valrhona Guanaja **chocolate** cake,
lemongrass sorbet

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

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

FIVE-COURSE TASTING MENU 80

Lemon sole, coconut foam, roasted almonds & vanilla butter

Beetroot tartare, wasabi, green apple & chervil vinaigrette

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

Roasted Devon **duck breast**, sweet marinated mooli, broccolini, sauce bigarade

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

Valrhona Guanaja **chocolate** 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.