

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 6
Gordal **olives** 5
Smoked **almonds** 5

FIRST DISHES

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

Devon oak-smoked **duck** salad, orange,
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

Broccoli **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

Perthshire **chicken**, pearl onions, Wye Valley
asparagus, pea purée, Rioja wine sauce 36

Sirloin or Rib-eye

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

SIDE DISHES 6

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

Fingal **fries**, herbed sea salt

Green **beans**, smoked bacon crumble

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

DESSERTS

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

Caramel mousse, preserved orange & 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** 3 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 Pouderoux 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