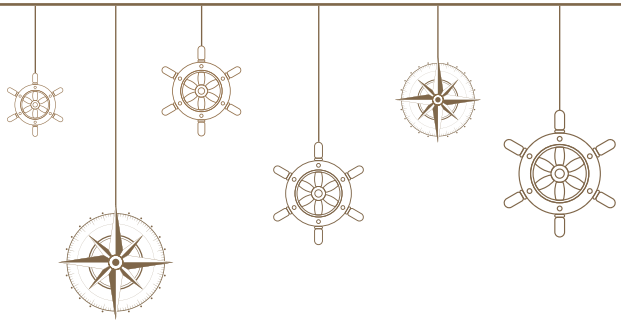


The Lighthouse Restaurant

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.

AA Rosette award for culinary excellence 2025

AA ★★★★★ Hotel 2025

Two courses 55
Three courses 65

FIRST DISHES

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

Comté **soufflé** à la Milanaise, braised
Tweed Valley oxtail

Fairytale **pumpkin** velouté, parmesan foam

SIGNATURE DISH

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

Beetroot tartare, wasabi, 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, creamed sprouts, shoestring potato, port jus

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

East Lothian **cauliflower,** spiced lentils, 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

Honeyed sand **carrots**

Tenderstem **broccoli** & hispi cabbage, Cantabrian anchovy butter, toasted nuts

Chorizo sausages in white wine

Roast potatoes, salsa brava

Buttery **potato purée**, fresh nutmeg

DESSERTS

Fingal **Christmas pudding**, brandy crème anglaise, vanilla ice cream

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, 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.