



FINGAL

THE LIGHTHOUSE RESTAURANT & BAR

The Lighthouse Restaurant & Bar has been designed to give guests a relaxed sense of luxury.

Celebrate the season with Fingal's ever-changing menu, embracing the best produce from Scotland's natural larder.

Meticulously prepared dishes bursting with flavour, created by our passionate Galley Team, including Fingal's very own exquisite hot smoked salmon.

The freshest of herbs grown quayside in our Herb Garden complement the finest of locally sourced ingredients in simple, sensational food.

Sit back and escape your everyday.

TO START

BREAD

Sourdough roll, Edinburgh cultured butter 3.5

Salmon

Fingal's hot smoked salmon, cucumber, lemon, dill yoghurt labneh, pickled celery 17

Rabbit

Confit rabbit terrine, roast & pickled baby beetroots, pistachio crumble 18

Scallop

Orkney scallops, cauliflower, chorizo jam, apple 19

Tomato

Dressed heritage tomatoes, burrata, basil, olive crumb 16

PAIRED WINES

Our Sommelier Team can select wines to perfectly match your individual courses 30

(1x125ml, 1x175ml, 1x75ml)

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 10% will be added to your bill.

TO FOLLOW

Lamb

Lamb rump, celeriac & truffle puree, confit potato, charred alliums, roast garlic jus 30

Hake

Peterhead hake, Shetland mussels, coconut broth, charred dill infused cucumber, herb cashew nut crust 30

Dumpling

Spelt grain dumpling, courgette & basil purée, smoked aubergine, garlic confit 24

Chicken

Cumbrian chicken breast, spätzle, chanterelles, broad beans, peas, Madeira sauce 30

Beef

10oz Black Isle sirloin, rocket salad, peppercorn sauce 40

SIDES

Tender stem broccoli, ponzu dressing, toasted almonds 4.5

Roast Jersey Royal potatoes 4.5

Fingal fries, rosemary salt 4.5

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(1x125ml, 1x175ml, 1x75ml)

TO FINISH

Chocolate

Dark chocolate & raspberry, shortbread,
mint ice cream 11

Fig

Tarte tatin, maple yoghurt ice cream, spiced pecans,
caramel sauce 11

Strawberry

Panna cotta, white chocolate, pistachio,
strawberry sorbet 11

Cheese

Artisan cheese selection, spiced fruit chutney,
sourdough crackers 17

Coffee and petits fours 3.5

DESSERT WINE

70ml 125ml

60	Moscato d'Asti Alasia 2017, Italy	3.75	6.25
62	Seifried Sweet Agnes Riesling, New Zealand	9	14.75
63	Tokaji Aszú 5 Puttonyos, Hungary	9.5	15.5
64	Domaine Poudroux Maury Vendange	9.5	15.5