



FINGAL

THE LIGHTHOUSE RESTAURANT & BAR

Earning two AA Rosettes for culinary excellence, our Lighthouse Restaurant & Bar has been designed to give guests a relaxed sense of luxury.

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**.

Fingal's latest menu embraces the freshest of produce from local suppliers, including crab from The Belhaven Smokehouse in Dunbar, and wild ingredients from foragers Coeur Sauvage, in simple, sensational food.

Awarded Tripadvisor's No.1 UK Luxury Hotel and Tripadvisor's No.1 UK Small & Boutique Hotel, plus AA Hotel of the Year Scotland, Fingal is a five-star (AA) hotel and a world-class destination.

Step aboard, stay awhile.



Two courses 70

Three courses 80

Inclusive of tea/coffee

BREAD

Sourdough roll, Edinburgh butter

TO START

Salmon

Fingal's hot smoked Wester Ross salmon,
cucumber relish, herbed cream cheese, shaved fennel

Red Deer

Smoked Strathdon red deer salad, lingonberries,
sherry blackberries, quince jelly

Soup

White onion velouté, crispy onion, smoked pancetta

Crab

Eyemouth crab, hazelnut, dill apple, mandarin, avocado

Tomato

Isle of Wight heritage tomato, basil pesto, olive crumb,
crowdie

PAIRED WINES 30

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

(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

Borders grass-fed lamb rump, goats' cheese gnocchi, aubergine galette, minted port sauce

Hake

Peterhead hake, chicory, artichoke barigoule, sweetcorn, smoked Champagne velouté, caviar

Tortellini

Broccoli tortellini, baby courgette, summer truffle, Fingal's vegetarian red wine jus

Duck

Gressingham duck breast, pak choi, apricot, pommes dauphine, chamomile jus

Beef Cheek

Braised Inverurie beef cheek, chanterelles, peas, carrots, sauce périgourdine

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TO FINISH

Panna Cotta

Leith Rum panna cotta, coconut granola, compressed pineapple, coconut sorbet

Savarin

Passion fruit & Drambuie savarin, macerated Perthshire berries, Chantilly cream

Chocolate

Iced Valrhona chocolate financier, praline espuma, chocolate shards

Cheese

Scottish artisan cheese selection, apple & ale chutney, grapes, honeycomb, sourdough crackers

Petits Fours

Beautifully handcrafted by Fingal's Pastry Chefs

Tea/Coffee

	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 Poudroux Maury Vendange	9.5	15.5