



# 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, lemon

### **Duck**

Pressed five-spiced Gressingham confit duck, bergamot gel, carrot chutney, brioche

### **Soup**

White onion velouté, crispy onion, smoked pancetta, chestnuts

### **Crab**

Eyemouth crab, hazelnut, dill apple, mandarin, avocado

### **Beetroot**

Heritage beetroot salad, goats' cheese curd, beetroot caviar

## **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

### **Red Deer**

Strathdon red deer, savoy cabbage, port-roasted fig, pommes dauphine, sauce Grand Veneur

### **Cod**

Peterhead cod, spiced lentils, Cumbrian chorizo, Jerusalem artichokes, foraged mushrooms

### **Tortellini**

Pumpkin tortellini, Morangie brie, confit truffled leek, Fingal's vegetarian red wine jus

### **Guinea Fowl**

Guinea fowl, rainbow cauliflower, parmesan gnocchi, parsnip, sage jus

### **Beef**

Black Isle beef picanha, tomato fondue, mushroom croquette, spinach, potato fondant, Périgourdine sauce

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## TO FINISH

### Panna Cotta

Tonka bean panna cotta, shortbread crumble, Edinburgh coffee ice cream

### Éclair

Mouneyrac pear éclair, Pedro Ximénez, cinnamon cream

### Chocolate

Iced Valrhona chocolate financier, praliné 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

	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 Poudroux Maury Vendange	9.5	15.5