



FINGAL HOTEL

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 Hotel'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.

Recently awarded Tripadvisor's No.1 UK Luxury Hotel and Tripadvisor's No.1 UK Small & Boutique Hotel, 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, seaweed butter

TO START

Salmon

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

Duck

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

Soup

Jerusalem artichoke velouté, Kissabel apple, 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, artichoke, 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

PAIRED WINES 30

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

(1x125ml, 1x175ml, 1x75ml)

TO FINISH

Panna Cotta

Tonka bean panna cotta, shortbread crumble, 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 Poudoux Maury Vendange	9.5	15.5