



the Seafood Ristorante

## EVENING MENU

June 14th - July 2nd

Happy graduation, we understand how special an occasion this is and we are honoured that you have chosen to dine with us this evening . We think Scotland truly has some of the best quality fish and ingredients in the world. We take deliveries of fresh fish daily from responsible and sustainable stocks located all over Scotland. We are committed to delivering you the freshest & best produce available.

Two Courses £78 | Three Courses £90



Natural West-Coast Cumbrae Oysters

house mignonette dressing

£4.5 each

Royal Oscietra Caviar (30g)

tattie scones, sour cream, chive

£180

## STARTERS

Anstruther Lobster Raviolo

Loch Etive Sea Trout, shellfish bisque, sea herbs, Arenkha Caviar

John Ross of Aberdeen Smoked Salmon

sour cream, avocado, tattie scones

Hand Dived Orkney Scallops

"white curry"

Mosaic of Rabbit Terrine

rabbit liver parfait, herb salad, toasted brioche

Six oysters can be supplemented as a starter upon request  
Vegetarian / Vegan start available upon request



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## M A I N S

Steamed Pittenweem Day Boat Halibut

Wye Valley asparagus, minestrone of summer vegetables, brown shrimps & razor clams

Confit of Loch Etive Sea Trout

flowering courgette, scallop & East Neuk crab mousseline

Globe Artichoke

Tuscan Ricotta, zucchini frit

Loin of Orkney Beef

braised short-rib, potato rosti, onion, cep, bordelaise sauce

## S I D E S

Green Beans & Hazelnuts £6 - New Potatoes £6 - House Salad £8



## D E S S E R T S

Tiramisu

espresso syrup, coffee ice cream

White Chocolate Croustilliant

hazelnut, five strawberries

Homemade Ice Cream & Sorbet Selection

fresh berries

I.J Mellis Six Cheese Selection

Petersyard crackers, quince, Dundee Cake

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.  
One course priced individually at £40 | For parties of 6 or more, a discretionary 12.5% service charge will be added.