



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses £35 | 3 courses £40

Natural West-Coast Cumbrae Oysters
house red wine & shallot vinaigrette
£4.5 each

STARTERS

East Neuk Crab Risotto
chilli, coriander, mascarpone

Isle of Wight Heritage Tomatoes
flowering courgette & goats cheese fritter

MAINS

Loch Etive Sea Trout "Wellington Style"
spiced velvet crab sauce

Braised Scotch Beef
Vallum Farm carrots, young leeks, red wine sauce

DESSERTS

Buttermilk Pannacotta
Perthshire raspberries

St.Andrews Farmhouse Cheddar
Peters Yard crackers, fruit bread



Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens
All of our fish are sustainable sourced by local fisherman



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Natural West-Coast Cumbrae Oysters
house red wine & shallot vinaigrette
£4.5 each

Royal Oscietra Caviar (30g)
tattie scone, sour cream, chive
£180

STARTERS

£26

Spiced Velvet Crab Bisque
"East Neuk shellfish"

John Ross of Aberdeen Smoked Salmon
sour cream, avocado, tattie scone

Isle of Wight Tomatoes*
East Neuk crab, smoked eel, tomato consommé

Mosaic of Rabbit Terrine
rabbit liver parfait, herb salad, toasted brioche

MAINS

£40

Steamed Pittenweem Day Boat Halibut
oyster fritter, brown shrimps & smoked butter sauce

Line Caught Cornish Wild Bass
razor clams, courgette, vinaigrette of Datterino tomatoes

Globe Artichoke*
goats cheese Royale, crispy artichoke, Pistou of vegetables

Loin of Orkney Beef
braised ox cheek, potato rosti, onion, cep, bordelaise sauce

SIDES

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

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One course priced individually at £40 | For parties of 6 or more, a discretionary 12.5% service charge will be added.