



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses £40 | 3 courses £45

Natural Islay Oysters
mignonette dressing
£4.5 each

STARTERS

East Neuk Crab Risotto
chilli, coriander, mascarpone

Isle of Wight Heritage Tomatoes
flowering courgette & goats cheese fritter

MAINS

Shetland Cod
aubergine, tomato, courgette

Corn-Fed Chicken
ragout of artichoke, broad beans & girolles

DESSERTS

Clotted Cream Mousse
poached peaches, raspberry sorbet

St. Andrews Farmhouse Cheddar
quince, pickled walnut, Peter's Yard crackers



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



the Seafood Ristorante

Natural Islay Oysters
mignonette dressing
£4.5 each

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

STARTERS

£26

Hand Dived Orkney Scallops
"white curry"

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

Shetland Turbot
ragout of globe artichokes, broad beans & girolles, chicken sauce

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

Young Borders Grouse
Vallum Farm vegetables, roasted cep, game sauce

SIDES

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

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.