



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

Smoked Haddock & Potato Velouté
poached quail eggs

MAINS

Shetland Cod
Inshore squid, Jerusalem artichoke, sprouting broccoli

Clash Farm Pork Belly
Morteau sausage, braised chicory, Pommery mustard

DESSERTS

Milk Chocolate Mousse
mango & passion fruit

Keen's 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



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Natural Islay Oysters
mignonette dressing
£4.5 each

Baerii Sturgeon Caviar (30g)
tattie scone, sour cream, chive
£150

STARTERS

£26

Hand Dived Orkney Scallops
"white curry"

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

Ashcroft's Heritage Beetroot*
East Neuk crab, smoked eel, horseradish

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

MAINS

£40

Steamed Pittenweem Day Boat Halibut
potted shrimp butter sauce, oyster fritter

North Sea Turbot
ragout of globe artichokes, broad beans & chanterelles

Globe Artichoke*
goats cheese Royale, crispy artichoke, wild mushrooms

Perthshire Roe Deer
pancetta, celeriac, salsify, fig, sauce grand veneur

SIDES

Green Beans & Hazelnuts - £6 New Potatoes - £6

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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.

* = catered for Vegan/Vegetarian dietary requirements