



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses £40 | 3 courses £45

STARTERS

East Neuk Crab Risotto
chilli, coriander, mascarpone

John Ross of Aberdeen Smoked Salmon
toasted crumpet, potted shrimp butter sauce

MAINS

Shetland Cod
crosnes jerusalem artichoke, mussel sauce

Daube of Beef
"bourguignon style"

DESSERTS

Valhrona Tropiclia Dark Chocolate Ganache
miso caramel, pear, hazelnut

Valdeon
Peter's Yard crackers, quince, Dundee Cake



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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STARTERS

£26

Hand Dived Orkney Scallops
"white curry"

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

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

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

MAINS

£40

Shetland Monkfish
langoustines, clams, pumpkin, vadouvan

Steamed Pittenweem Day Boat Halibut
potted shrimp butter sauce, oyster fritter
(£5 supplement)

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

Perthshire Roe Deer
pancetta, celeriac, salsify, 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