



the Seafood Ristorante

EVENING MENU

Welcome to the Seafood Ristorante, 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. We hope you enjoy your evening with us.

Two Courses £78 | Three Courses £90



Natural Islay Oysters
mignonette dressing
£4.5 each

Baerii Sturgeon Caviar (30g)
Tattie scones, sour cream, chive
£150

STARTERS

Raviolo of Shetland Cod & Egg Yolk
smoked haddock, sea kale, black truffle

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

Hand Dived Orkney Scallops
"white curry"

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

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

Six oysters can be supplemented as a starter upon request - Vegetarian option available

M A I N S

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

North Sea Turbot
braised ox cheek "bourguignon style"

Shetland Monkfish
langoustine, clams, pumpkin, vadouvan

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

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

S I D E S

Green Beans & Hazelnuts £6 - New Potatoes £6



D E S S E R T S

Vanilla Creme Brûlée
"Mille Feuille", chestnut cremeaux, poached pear

Tiramisu
espresso syrup, coffee ice cream

Apple Tart Tatin
(For 2, pre-order required)
vanilla ice cream, butterscotch sauce

Dark Chocolate Ganache*
blood orange sorbet

I.J. Mellis Six Cheese Selection
Peter's Yard crackers, quince, Dundee Cake
(Supplement £5)

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 £45 -
For parties of 6 or more, a discretionary 12.5% service charge will be added. * = catered for vegan/vegetarian dietary requirements