



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses £40 3 courses £45

Natural Islay Oysters
mignonette dressing
£4.70 each

STARTERS

East Neuk Crab Risotto
chilli, coriander, spring onion

Coarse Pâté of Perthshire Roe Deer
tartar, parfait, pear, radish

MAINS

Shetland Cod
mussels, jerusalem artichoke, oyster fritter

Guinea Fowl
"Blanquette" white beans & morels

DESSERTS

Vanilla Crème Brûlée
forced Yorkshire rhubarb

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



the Seafood Ristorante

Natural Islay Oysters
mignonette dressing
£4.70 each

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

Day Boat Turbot
braised ox cheek "bourguignon style"
(£10 supplement)

Steamed Pittenweem Halibut
potted shrimp butter sauce, oyster fritter

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