



the Seafood Ristorante

GRADUATION LUNCH MENU

Graduating University is a landmark achievement and we are delighted that you have chosen the Seafood Ristorante to celebrate the attaining of your degree. Now that all of your hard work has been awarded, and your four years of life in East Fife draws to a close, we hope that you have a wonderful afternoon with us.

Two Courses £55 | Three Courses £65



Natural Islay Oysters
house red wine & shallot vinaigrette
£4.9 each

Antonios Oscietra Caviar (30g)
Sour cream, tattie scones
£90

STARTERS

East Neuk Crab Risotto
chilli, mascarpone, shellfish bisque

John Ross of Aberdeen Smoked Salmon
orange, cucumber, radish, our toasted crumpet

Hand Dived Orkney Scallops
"white curry"
£10 supplement

Isle of Wight Heritage Tomatoes
flowering courgette, goats cheese, lovage emulsion

Course Paté of Creedy Carver Duck
whipped livers, tartar, quails egg



Six oysters can be supplemented as a starter upon request

M A I N S

Steamed Day Boat Halibut
young leeks & warm tartare butter sauce

Shetland Monkfish Wrapped in Pancetta
razor clams, broad beans, velouté of new season peas

Line Caught North Sea Cod
new season asparagus, stuffed morels, chicken butter sauce

Double Agnolotti
buffalo ricotta, globe artichoke, wild garlic

Rump of New Season Borders Lamb
Jersey Royal potatoes, black garlic, girolle mushroom, sauce reform

S I D E S

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



D E S S E R T S

Vanilla Creme Brûlée
"mille feuille", Cairnie Farm strawberries, strawberry sorbet

Salted Caramel Tart
banana ice cream

Milk Chocolate Ganache
mango & passionfruit

Tahitian Vanilla Ice Cream
Pittormie Farm raspberries, fresh honeycomb, lemon madeleines

I.J Mellis Three Cheese Selection
Petersyard crackers, quince, Dundee Cake

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.

Vegan dishes available upon request

One course price at £45 | A discretionary 12.5% service charge will be added.



the Seafood Ristorante

GRADUATION DINNER MENU

Graduating University is a landmark achievement and we are delighted that you have chosen the Seafood Ristorante to celebrate the attaining of your degree. Now that all of your hard work has been awarded, and your four years of life in East Fife draws to a close, we hope that you have a wonderful evening with us.

Two Courses £110 | Three Courses £120

Natural Islay Oysters
house red wine & shallot vinaigrette
£4.9 each

Antonios Oscietra Caviar (30g)
Sour cream, tattie scones
£90

STARTERS

Raviolo of Anstruther Lobster
Loch Etive sea trout, velvet crab bisque

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

Hand Dived Orkney Scallops
"white curry"

Wye Valley Asparagus*
East Neuk crab, smoked eel, oyster emulsion

Course Paté of Creedy Carver Duck
whipped livers, tartar, quails egg



Six oysters can be supplemented as a starter upon request
* = can be catered for vegetarian requirements

M A I N S

Steamed Day Boat Halibut
potted brown shrimp, young leeks & warm tartare butter sauce

Shetland Monkfish Wrapped in Pancetta
razor clams, broad beans, velouté of new season peas

Tranche of North Sea Turbot
Jersey Royal potatoes, Loire Valley asparagus, stuffed morels, chicken butter sauce

Double Agnolotti
buffalo ricotta, globe artichoke, wild garlic

Roast Saddle of Borders Lamb
braised shoulder, boulangere potatoes, girolle, sauce reform

S I D E S

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



D E S S E R T S

Vanilla Creme Brûlée
"mille feuille", Cairnie Farm strawberries, strawberry sorbet

Salted Caramel Tart
banana ice cream

Milk Chocolate Ganache
mango & passionfruit

Tahitian Vanilla Ice Cream
Pittormie Farm raspberries, fresh honeycomb, lemon madeleines

I.J Mellis Six Cheese Selection
Petersyard crackers, quince, Dundee Cake

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.

Vegan dishes available upon request

One course price not available on this menu | A discretionary 12.5% service charge will be added.