



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
£4.70 each

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

STARTERS

Raviolo of Anstruther Lobster & Loch Etive Sea Trout
spiced shellfish bisque

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

Hand Dived Orkney Scallops
"white curry"

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

Coarse Pâté of Perthshire Roe Deer
tartar, quail egg, beetroot purée, 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 John Dory
Loire Valley white asparagus, braised morel, Shetland mussels

Shetland Monkfish
langoustine, pancetta, new season peas
(£10 supplement)

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

Dry Aged Rib of Orkney Beef
St. George mushrooms, wild garlic, ox cheek boulangere

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", gariguettes strawberries

Tiramisu
espresso syrup, coffee ice cream

Tahitian Vanilla Ice Cream
fresh honeycomb, Arbequina extra virgin olive oil, lemon madeleines

Milk Chocolate Ganache*
mango sorbet

I.J. Mellis Six Cheese Selection
Peter's Yard crackers, quince, Dundee Cake
(£10 supplement)