



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses £40 | 3 courses £45

Natural Islay Oysters
mignonette dressing
£4.70 each

STARTERS

Risotto alla Milanese
Aged beef & nduja ragu, 36 month aged parmesan

Lightly Smoked Salmon
blood orange, cucumber, radish, our crumpet

MAINS

Roast North Sea Hake
rainbow chard, wild garlic, new season peas, mussel sauce

Rump of New Season Lamb
Jersey Royal potatoes, Wye Valley asparagus, morel mushroom

DESSERTS

Salted Caramel Tart
banana ice cream

Pecorino Romano
Peter's Yard crackers, quince, Dundee Cake





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Natural Islay Oysters
mignonette dressing
£4.70 each

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

STARTERS

£26

Hand Dived Orkney Scallops
"white curry"

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

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

Coarse Pâté of Perthshire Roe Deer
tartar, quail egg, beetroot purée, brioche

MAINS

£40

John Dory
Loire Valley white asparagus, braised morels, Shetland mussels

Steamed Pittenweem Halibut
potted shrimp butter sauce, oyster fritter

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

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

SIDES

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

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 £40 | For parties of 6 or more, a discretionary 12.5% service charge will be added.

* = catered for Vegan/Vegetarian dietary requirements