



the Seafood Ristorante

## SEASONAL LUNCH MENU

2 courses 40 | 3 courses 45

### STARTERS

East Neuk Crab Risotto  
chilli, spring onion, coriander

Isle of Wight Heritage Tomatoes  
goats cheese, flowering courgette, Minus 8 vinegar

### MAINS

Shetland Cod  
tomato, aubergine, courgette, tomato vinaigrette

New Season Borders Lamb Navarin Style  
braised faggot, young vegetables, creamed potatoes

### DESSERTS

New Season Peaches  
Scottish raspberries, olive oil cake

Cornage Gouda  
Petersyard crackers, fruit 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 Oysters  
mignonette dressing  
£4.90 each

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

STARTERS

£26

Hand Dived Orkney Scallops  
"white curry"  
(£10 supplement)

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

Isle of Wight Heritage Tomatoes\*  
East Neuk crab, smoked eel, tomato consommé

Coarse Pate of Creedy Carver Duck  
tartar, quail egg, peach, toasted brioche

MAINS

£40

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

Tranche of North Sea Turbot  
Shetland mussels, heritage courgettes, sea herbs  
(£10 supplement)

Globe Artichoke\*  
goats cheese crispy artichoke, wild mushrooms

New Season Borders Lamb  
hot pot potatoes, black garlic, girolle mushrooms, sauce reform

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.