



the Seafood Ristorante

## SEASONAL LUNCH MENU

2 courses 35 | 3 courses 40

### STARTERS

Locally Foraged Wild Mushroom Risotto  
36 month aged parmesan, mascarpone, truffle

East Neuk Smoked Salmon  
Isle of Wight Heritage tomatoes, quail egg, avocado

### MAINS

Shetland Cod  
Heritage carrot, heather honey, nasturtium

Wild Mallard Duck  
tarte fine of Belgian endive, girolles, celeriac

### DESSERTS

Apple Tarte Tatin  
vanilla ice cream

Connage 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



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Natural Oysters  
mignonette dressing  
£4.90 each

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

## STARTERS

£20

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

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

Ashcroft Heritage Beetroot  
East Neuk crab, smoked eel, horseradish cream

Creedy Carver Duck  
pastilla of duck leg, heritage carrot, sauce caramel d'épice

## MAINS

£40

Steamed Day Boat Halibut  
coco beans de paimpol, winter root vegetables, "brodo"

Roasted Scrabster Turbot  
Alsace bacon, savoy cabbage, persillade of wild mushrooms, chicken butter sauce

Delica Pumpkin Agnolotti  
Buffalo ricotta, January King, Autumn truffle, vadouvan spiced

Young Scottish Grouse  
Ashcroft beetroot, black fig, sauce cassis

## SIDES

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

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One course priced individually at £40 | For parties of 5 or more, a discretionary 12.5% service charge will be added.