



MOTHERS DAY MENU

Sunday March 10th
12:30 - 15:30

Our mothers are amongst the most important people in our lives, we have collaborated with Pol Roger to bring this menu to all the amazing mothers out there. Here at the Seafood, we are committed to delivering you the best and freshest produce available. We hope you enjoy your afternoon with us.

Two Courses £58 | Three Courses £68



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

STARTERS

Hand Dived XL Orkney Scallop
risotto of new season peas, broad beans, asparagus, English Feta*
(£10 supplement)

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

East Neuk Crab "Omelette Style"
Oscietra caviar, velvet crab emulsion

Hand Cut Strozzapreti Pasta
preserved Winter truffle, chicken stock, 36 month aged Parmesan*

"Steak Tartare"
globe artichoke, katsuobushi, Piedmont hazelnut



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

M A I N S

Steamed Lemon Sole
shellfish mousseline, grapes, baby leek, sauce Veronique

Ligurian Fish Stew
Red Mullet, Gairloch Langoustine, in-shore squid, confit peppers, sauce bouillabaisse

Tranche of North Sea Turbot
Loire Valley asparagus, stuffed morels, wild garlic
(£15 supplement)

Double Baked Cheese Soufflé
St Andrews cheddar, braised Roscoff onions, grains mustard, butter sauce

Creedy Carver Duck "En Croute"
duck liver, heritage carrot, bitter leaf salad, green peppercorn sauce

S I D E S

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



"P U D D I N G S"

Valrhona Guanaja Dark Chocolate Croustillant
hazelnuts, brown butter ice cream

Salted Caramel Tart
caramelised bananas, banana ice cream

Tomlinson Yorkshire Rhubarb Trifle
"Zuppa Inglese"

Tahitian Vanilla Ice Cream
fresh honeycomb, Pedro Ximenez, lemon madeleines

I.J Mellis Three Cheese Selection
Petersyard crackers, quince, Dundee Cake
(Six Cheese Selection - £10 supplement)