



the Seafood Ristorante

## SEASONAL LUNCH MENU

2 courses 40 | 3 courses 45

### STARTERS

Wild mushroom Risotto

36 month aged parmesan, mascarpone, chives

John Ross of Aberdeen Smoked Salmon

pink grapefruit, cucumber, caviar

### MAINS

North Sea Cod

Ashcrofts broccoli, Taramasalata, mussel sauce

Rare Breed Tamworth Pork

Morcilla, red kale, burnt apple

### DESSERTS

Rhubarb Custard Tart

rhubarb sorbet

Connage Gouda

Petersyard crackers



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

house mignonette dressing

£4.90 each

## STARTERS

£22

### 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

### Course Paté of Perthshire Roe Deer

tartar, cured duck liver, quail egg

## MAINS

£42

### Steamed Day Boat Halibut

oyster fritter, potted shrimp butter sauce

### Wild Gilt Head Bream

poached langoustine, crown prince squash, spiced langoustine emulsion

### Globe Artichoke\*

goats cheese crispy artichoke, wild mushrooms

### Aged Fillet of Scottish Beef

braised ox cheek, Bouliangere potato, winter truffle

## 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.