



the Seafood Ristorante

DINNER MENU

Welcome to the Seafood Ristorante, we think Scotland truly has some of the best quality fish and ingredients in the world. We take deliveries of fresh fish daily from responsible and sustainable stocks located all over Scotland. We are committed to delivering you the freshest & best produce available. We hope you enjoy your evening with us.

Two Courses £78 | Three Courses £90



Natural Oysters
house red wine & shallot vinaigrette
£4.90 each

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

STARTERS

Anstruther Lobster Raviolo
Loch Etive sea trout, spiced shellfish bisque

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

Hand Dived Orkney Scallops
"white curry"

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

Course Pate of Perthshire Roe Deer
tartar, cured duck liver, quails egg



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

M A I N S

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

Scottish Day Boat Turbot
Alsace bacon, savoy cabbage, persillade of wild mushrooms, chicken butter sauce

Wild Gilt Head Bream
poached langoustine, crown prince squash, spiced langoustine emulsion

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

Aged Fillet of Scotch Beef
braised ox cheek, braised morels, winter truffle

S I D E S

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



D E S S E R T S

Tiramisu
espresso syrup, coffee ice cream

Heather Honey Creme Brûlée "Mille Feuille"
Mouneyrac pear, chestnut cremeaux, pear sorbet

Dark Chocolate Ganache
blood orange, mango, passion fruit

Tahitian Vanilla Ice Cream
fresh honeycomb, arbequina extra virgin olive oil, lemon madeleines

I.J Mellis Three Cheese Selection
Petersyard crackers, quince, Dundee Cake
(£10 supplement for six cheese)

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.
Vegan dishes available upon request | One course price not available on this menu |
A discretionary 12.5% service charge will be added to parties of five or more