



the Seafood Ristorante

## SEASONAL LUNCH MENU

2 courses 40 | 3 courses 45

### STARTERS

Spring Vegetable Risotto  
spiced tempura halibut cheek

John Ross of Aberdeen Smoked Salmon  
pink grapefruit, cucumber, caviar

### MAINS

North Sea Cod  
Ashcrofts broccoli, hazelnut, sea kale, mussel sauce

Rib of Scotch Beef  
beef fat cabbage, wild garlic, peppercorn sauce

### DESSERTS

Salted Caramel Tart  
Vanilla Ice Cream

St. Andrews Farmhouse Cheddar  
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



the Seafood Ristorante

Natural Oysters  
house mignonette dressing  
£4.90 each

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

## STARTERS

£22

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

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

New Season British Asparagus\*  
East Neuk crab, wild garlic, quails egg

Coarse Paté of Perthshire Roe Deer  
tartar, cured duck liver, quail egg

## MAINS

£42

Steamed Day Boat Halibut  
oyster fritter, Shetland mussels, sauce Mousseline

Ligurian Fish Stew  
red mullet, Gairloch langoustine, confit pepper, sauce bouillabaisse

Globe Artichoke\*  
goats cheese crispy artichoke, wild mushrooms

Salt Marsh Borders Lamb  
saddle, hot pot, belly, roasted white asparagus, salsa verde

## 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 5 or more, a discretionary 12.5% service charge will be added.