



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

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

Hand Dived Orkney Scallops
"white curry"

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

Hand Cut Tagliatelle
preserved winter truffle, chicken stock, 36 month aged parmesan

Coarse 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

MAINS

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

Tranche of Scottish Turbot
Wye Valley asparagus, braised morels, chicken butter sauce

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

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

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

SIDES

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



DESSERTS

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, Pedro Ximénez, 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
For parties of 5 or more a discretionary 12.5% service charge will be added.