



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses 35 | 3 courses 40

STARTERS

Warm Salad of East Neuk Hot Smoked Salmon
poached Burford brown egg, wild garlic emulsion, watercress

East Neuk Crab Risotto
chilli, coriander, mascarpone

MAINS

Gilt-head Sea Bream
new season peas, buttered gem lettuce, mussel sauce

Rump of Scotch Beef
onion, cep, potato rosti, sauce au poivre

DESSERTS

Vanilla Creme Brûlée
caramelised puff pastry, Fife Fruits strawberries

St Andrews Farmhouse Cheddar
Petersyard crackers, fruit bread



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 West-Coast Cumbrae Oysters
house red wine & shallot vinaigrette
£4.5 each

Royal Oscietra Caviar (30g)
tattie scone, sour cream, chive
£180

STARTERS

£24

Anstruther Lobster Raviolo
Loch Etive Sea Trout, shellfish bisque, sea herbs

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

Ashcrofts Heritage Beetroot
smoked eel, horseradish, Nashi pear

Tartar of Scotch Beef
quail egg, oyster fritter, Royal Oscietra caviar

MAINS

£38

Steamed Pittenweem Day Boat Halibut
minestrone of summer vegetables, brown shrimps & razor clams

Shetland Cod
poached morels, new season peas, broad beans, chicken butter sauce

Globe Artichoke
goats cheese Royale, Jerusalem artichoke

Loin of Orkney Beef
bordelaise sauce, potato rosti, onion, cep

SIDES

Green Beans & Hazelnuts - £6 New Potatoes - £6 House Salad - £8

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One course priced individually at £40 | For parties of 6 or more, a discretionary 12.5% service charge will be added.