



the Seafood Ristorante

## GRADUATION LUNCH MENU

Graduating University is a landmark achievement and we are delighted that you have chosen the Seafood Ristorante to celebrate the attaining of your degree. Now that all of your hard work has been awarded, and your four years of life in East Fife draws to a close, we hope that you have a wonderful afternoon with us.

Two Courses £65 | Three Courses £75



Natural Islay Oysters  
house red wine & shallot vinaigrette  
£4.9 each

Antonios Oscietra Caviar (30g)  
Sour cream, tattie scones  
£150

## STARTERS

East Neuk Crab Risotto  
tomato, chilli, mascarpone, velvet crab bisque

Lightly Grilled Smoked Salmon  
Amalfi citrus fruits, caviar, butter sauce

Hand Dived Orkney Scallops  
"white curry"  
£10 supplement

Isle of Wight Heritage Tomatoes\*  
flowering courgette, goats cheese, wild garlic

Cornfed chicken & Duck Liver Parfait  
tartare butter, house chutney, toasted brioche



Five oysters can be supplemented as a starter upon request

## M A I N S

Steamed Wild Halibut  
warm tartare of mussels, parsley, capers

Shetland Cod  
Scottish asparagus, stuffed morels, potato gnocchi, chicken butter sauce

Loch Etive Sea Trout "Confit Style"  
peperonata, inshore squid, tomato vinaigrette

Warm Salad of Spring Vegetables\*  
baby artichoke, Jersey Royal potatoes, burrata, wild garlic pesto

Roast Sirloin of Scotch Beef  
persilliade of wild mushrooms, pancetta, baby onion, sauce Bordelaise

## S I D E S

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



## D E S S E R T S

Dark Chocolate Croustillant  
brown butter ice cream

Tira-Mi-Choux  
coffee ripple ice cream

Caramelised Amalfi Lemon Tart  
Perthshire raspberries, raspberry sorbet

Tahitian Vanilla Ice Cream  
Carnie Farm strawberries, fresh honeycomb, lemon madeleines

I.J Mellis Three Cheese Selection  
Petersyard crackers, pickled walnut, quince

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 at £55 | A discretionary 12.5% service charge will be added.