



the Seafood Ristorante

GRADUATION DINNER 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 evening with us.

Two Courses £110 | Three Courses £125



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

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

STARTERS

Hand Dived Orkney Scallops
"white curry"

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

East Neuk Crab Spaghetti
homemade pasta, tomato, chilli, Italian parsley

Scottish Asparagus*
poached hens egg, English peas, broad beans & wild garlic, sauce hollandaise

Classic Pate En Croute
cornfed chicken, Tamworth pork, duck liver, heritage radish, bitter-leaf salad



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

M A I N S

Steamed Wild Halibut

Shetland mussels, young leeks, Oscietra caviar, sauce mousseline

Line Caught Cornish Wild Bass

Lobster mousseline, flowering courgette, peperonata

Tranche of North Sea Turbot

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

Warm Salad of Spring Vegetables*

baby artichoke, Jersey Royal potatoes, burrata, wild garlic pesto

Roast Sirloin of Orkney Beef

persillade of snails, ceps, pancetta, glazed baby onions, sauce Bordelaise

S I D E S

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



D E S S E R T S

Tiramisu

coffee cremeux, espresso ripple ice cream

Valrhona Guanaja Dark Chocolate Ganache

Alphonso Mango

Heather Honey Creme Brûlée

Perthshire raspberries, shortbread, raspberry sorbet

Tahitian Vanilla Ice Cream

Carnie Farm strawberries, fresh honeycomb, lemon madeleines

I.J Mellis Six 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 not available on this menu | A discretionary 12.5% service charge will be added.