



the Seafood Ristorante

FESTIVE DINNER MENU

3 courses £65

Tuesday - Friday

STARTERS

Ashcrofts Cauliflower Veloute

smoked haddock scotch egg

Semi-Smoked Loch Etive Sea Trout

caviar, cucumber, citrus fruit

"Country Pate"

fruit chutney, celeriac remoulade, toasted brioche

MAINS

Shetland Cod

Scottish heather honey, hispi cabbage, Jerusalem artichoke

Steamed Day Boat Halibut

oyster fritter, Shetland mussels, tartare butter sauce

(£10 supplement)

Heritage Pumpkin Risotto

candied walnut, roasted squash, Gorgonzola dolce

Wild Mallard Duck

wild mushroom torte, creamed potatoes, English plum

DESSERTS

Spiced Crème Brûlée

poached pear, chestnut cremeux, pear sorbet

Salted Caramel Tart

banana ice cream

I.J Mellis Cheese

Petersyard crackers, pickled walnut

Please note - Menu must be pre-booked, and quote **FESTIVE** in the booking comments.

www.theseafoodrestaurant.com/Reservations