



the Seafood Ristorante

SEASONAL LUNCH MENU SAMPLE

2 courses 45 | 3 courses 50

Natural Oysters
house red wine & shallot vinaigrette
4.90 each

STARTERS

Corn Fed Chicken & Duck Liver Parfait
truffle butter, toasted brioche, house chutney

Vadouvan Spiced Halibut Cheek
summer vegetable & day boat squid risotto

MAINS

Shetland Cod
Wye valley asparagus, rosti potato, pea puree, hollandaise sauce

Guinea Fowl Blanquette
Stuffed morels, girolles, young leeks, preserved winter truffle

DESSERTS

Scottish Strawberries
crisp meringue, crème diplomat, strawberry sorbet

I. J Mellis Seasonal Cheese
Petersyard crackers, quince



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Antonius Oscietra Caviar (30g)
tattie scone, sour cream
150

STARTERS

25

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

Hand Dived Orkney Scallop
"White Curry"
(£10 Supplement)

New Season British Asparagus*
English peas, broad beans, poached quails egg

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

MAINS

45

Steamed Day Boat Halibut
oyster fritter, Shetland mussels, young leeks, warm tartare butter sauce

Tranche of North Sea Turbot
Wye Valley asparagus, stuffed morel mushrooms, chicken butter sauce

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

Rib of Orkney Beef
persillade of girolles, pancetta, glazed baby onions, sauce Bordelaise

SIDES

Green Beans & Hazelnuts - 6 New Potatoes - £6

Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.
One course priced individually at £40 | For parties of 5 or more, a discretionary 12.5% service charge will be added.