



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses 45 | 3 courses 50

*seasonal lunch menu not available 10th - 15th June

Natural Oysters

house red wine & shallot vinaigrette

4.90 each

STARTERS

Spring Vegetable Risotto

wild garlic, mascarpone, 36 month aged parmesan

Lightly Grilled Smoked Salmon

blood orange, cucumber, caviar

MAINS

Loch Etive Sea Trout

Wye Valley Asparagus, new season peas, watercress

Rib of Scotch Beef

hispi cabbage, black garlic, peppercorn sauce

DESSERTS

Valrhona Guanaya Croustillant

miso caramel, brown butter ice cream

Colston Bassett Stilton

Petersyard crackers, stem ginger



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

STARTERS

25

Hand Dived Orkney Scallops
"white curry"
(£10 supplement)

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

New Season British Asparagus*
East Neuk crab, wild garlic, quails egg

Coarse Paté of Perthshire Roe Deer
tartare, cured duck liver, quail egg

MAINS

45

Steamed Day Boat Halibut
oyster fritter, Shetland mussels, sauce Mouseline

Ligurian Fish Stew
wild bass, Gairloch langoustine, confit pepper, sauce bouillabaisse

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

Salt Marsh Borders Lamb saddle, hot pot, spiced kofta, roasted white asparagus, salsa verde

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.