



the Seafood Ristorante

DINNER MENU SAMPLE

Welcome to the Seafood Ristorante, we think Scotland truly has some of the best quality fish and ingredients in the world. We take deliveries of fresh fish daily from responsible and sustainable stocks located all over Scotland. We are committed to delivering you the freshest & best produce available. We hope you enjoy your evening with us.

Two Courses £85 | Three Courses £98



Natural Oysters
house red wine & shallot vinaigrette
£4.90 each

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

STARTERS

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

Hand Dived Orkney Scallops
"white curry"

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

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

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 vegan dietary requirements

M A I N S

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

Tranche of Scottish Turbot
Wye Valley asparagus, braised morels, chicken butter sauce

Line Caught Cornish Wild Bass
shellfish mousseline, flowering courgette, peperonata

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

Rib of Orkney Beef
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
espresso syrup, coffee ice cream

Caramelised Amalfi Lemon Tart
Scottish raspberries, raspberry sorbet

Dark Chocolate Ganache
Alphonso mango, passion fruit

Tahitian Vanilla Ice Cream
Carnie Farm strawberries, fresh honeycomb, Pedro Ximénez

I.J Mellis Three Cheese Selection
Petersyard crackers, quince, Dundee Cake
(£10 supplement for six cheese)

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

For parties of 5 or more a discretionary 12.5% service charge will be added.