



## Menu

Lunch 12.00 - 14.30 | Dinner 18.00 - 22.00 (minimum spend for Dinner £20/person)

	£
<b>Primi</b>	
Spring Vegetable Soup clams, orzo & pesto	9.00
Violet Artichokes Prosciutto San Daniele, new season peas, fava beans and oregano	12.50
East Neuk Crab avocado, melon and gazpacho	12.50
Risotto Saffron & Seafood scallops, clams, baby squid, langoustine	13.00
Hand Dived Ardnamurchan Scallops Lardo di Colonatta I.G.P, new season peas, wild garlic	13.50
Steak Tartare radish, nasturtium, bacon butter	14.00
Sardines Milanese grilled sardines stuffed with basil, anchovy and tomato	8.50
Langoustine Ravioli roasted langoustine tails and spiced shellfish vinaigrette	15.00
<b>Secondi</b>	
Lemon Sole grilled with brown shrimp, potato gnocchi & capers	28.50
Salt Baked Sea Bream (to share for two) whole seabream baked in salt with fennel, green beans & anchovy salad	38.00
Isle of Gigha Halibut steamed with lemon, cockles, new season asparagus & watercress	28.50
Ligurian Fish Stew hand rolled saffron linguine	26.00
Anstruther Lobster Pappardelle pappardelle pasta with roasted buttered lobster and shellfish sauce	28.00
	add half lobster 24.00
Scrabster Turbot braised with courgettes & boulangere potatoes	32.00
East Neuk Crab Spaghettoni spaghettoni pasta with crab, chilli & parsley	21.00
Steak "Tagliata" carved Scottish ribeye, cime di rape, sprouting broccoli, garlic	27.00

All of our fish is sustainably sourced from our local fisherman | A full list of allergens available

