



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses 40 | 3 courses 45

STARTERS

Locally Foraged Wild Mushroom Risotto

36 month aged parmesan, mascarpone, truffle

Mackerel Tartar

Isle of Wight Heritage tomatoes, our crumpet, Arbequina organic olive oil

MAINS

Shetland Cod

tomato, aubergine, courgette, tomato vinaigrette

Red Legged Partridge

braised endive, caramelised cep, madeira sauce

DESSERTS

70% Dark Chocolate Tart

Marmalade Ice Cream

Cornage Gouda

Petersyard crackers, fruit cake



Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens
All of our fish are sustainable sourced by local fisherman



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Natural Oysters
mignonette dressing
£4.90 each

Antonios Oscietra Caviar (30g)
tattie scone, sour cream
£90

STARTERS

£26

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

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

Isle of Wight Heritage Tomatoes*
East Neuk crab, smoked eel, tomato consommé

Course Paté of Creedy Carver Duck
tartar, quails egg, peach, toasted brioche

MAINS

£40

Steamed Pittenweem Day Boat Halibut
potted shrimp butter sauce, oyster fritter

John Dory
crown prince pumpkin, roasted cep, chestnut, chicken sauce

Globe Artichoke*
goats cheese crispy artichoke, wild mushrooms

New Season Borders Lamb
creamed potatoes, black garlic, girolle mushrooms, sauce reform

SIDES

Green Beans & Hazelnuts - £6 New Potatoes - £6

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One course priced individually at £40 | For parties of 6 or more, a discretionary 12.5% service charge will be added.