



the Seafood Ristorante

AUTUMNAL DINNER MENU  
SAMPLE MENU  
3 Courses 55

Tuesday - Friday  
MUST be pre booked : [BOOK HERE](#)  
Not Available 28th & 29th November

STARTERS

Raviolo of Delica Pumpkin  
buffalo ricotta, East Neuk Crab, vadouvan

"Chicken Consomme"  
poached & roasted quails egg, wild mushrooms



Hand Dived Orkney Scallop  
"white curry"  
*£10 supplement*

MAINS

Shetland Cod  
Alsace bacon, savoy cabbage, girolles, chicken butter sauce

Wild Mallard Duck  
Tarte Fine of Belgian endive, chanterelles, Autumn vegetables

DESSERTS

70% Dark Chocolate Tart  
age prune & Armagnac ice cream

St Andrews Farm House Cheddar  
Petersyard crackers, fruit cake, quince



Please notify us of any allergies or dietary requirements | Please note, our kitchen is not free of traces of allergens.  
Vegetarian main dish available upon request  
One or Two course price not available on this menu