



the Seafood Ristorante

SEASONAL LUNCH MENU

2 courses 40 | 3 courses 45

Natural Oysters
house red wine & shallot vinaigrette
4.90 each

STARTERS

Ashcrofts Farm Cauliflower Veloute
vadouvan spiced halibut cheek

"Country Pate"
chutney, celeriac remoulade, toasted brioche

MAINS

Shetland Cod
hispi cabbage, Scottish ceps, Jerusalem artichoke

Rib of Scotch Beef
black garlic, peppercorn sauce

DESSERTS

Spiced Crème Brûlée
poached pear, chestnut cremeux, pear sorbet

I. J Mellis Seasonal Cheese
Petersyard crackers, quince

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



the Seafood Ristorante

Natural Oysters	Antonius Oscietra Caviar (30g)
house red wine & shallot vinaigrette	tattie scone, sour cream
4.90 each	150

STARTERS

20

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

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

Hand Cut Strozzapreti
homemade pasta, Autumn truffle, chicken emulsion

Classic Pate En Croute
Creedy Carver duck, Tamworth pork, preserved summer fruit, herb salad

MAINS

40

Steamed Day Boat Halibut
Shetland mussels, warm tartar butter sauce

North Sea John Dory
sage gnocchi, heritage pumpkin, vadouvan spice

Blanquette of Autumnal Vegetables*
wild mushroom, vol au vent, globe artichoke, salsify

Ardverikie Estate Roe Deer
roasted loin & braised haunch, black fig, beetroot, sauce Poivrade

SIDES

Green Beans & Hazelnuts - 6 New Potatoes - £6

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One course priced individually at £40 | For parties of 5 or more, a discretionary 12.5% service charge will be added.