



the Seafood Ristorante

DINNER MENU

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 £75 | Three Courses £85



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"

Tuna Tartare*
Isle of Wight Tomatoes, avocado ice cream, tomato consommé

Hand Cut Strozzapreti
autumn truffle, chicken emulsion, 36 month aged Parmesan

Scottish Game & Duck Liver Pate en Croute
Agen prune, pistachio, heritage radish



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

Shetland mussels, oyster fritter, young leeks, warm tartar butter sauce

North Sea John Dory

sage gnocchi, heritage pumpkin, vadouvan spice

Line Caught Cornish Wild Bass

shellfish raviolo, baby artichoke, velvet crab emulsion

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

S I D E S

Green Beans & Hazelnuts - £7 Creamed Potatoes - £7



D E S S E R T S

Tiramisu

espresso syrup, coffee ice cream

Salted Caramel Tart

caramelised banana

Dark Chocolate Ganache*

mango, passionfruit sorbet

Tahitian Vanilla Ice Cream

poached pear, 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.