

# SETON'S

## DINING ROOM

### STARTERS

|                                                                                               |           |
|-----------------------------------------------------------------------------------------------|-----------|
| <b>Roast chicken and skirlie terrine</b><br><i>Mustard radishes</i>                           | <b>14</b> |
| <b>Heritage tomato salad (v)</b><br><i>Katie Rodgers goat's curd and lovage</i>               | <b>12</b> |
| <b>Leek and potato soup (ve)</b><br><i>Scottish girolle mushrooms and chives</i>              | <b>10</b> |
| <b>Twice baked cheese soufflé (v)</b><br><i>St Andrews Farmhouse Cheddar and Mornay sauce</i> | <b>14</b> |

### SETON'S SHARING PIES

Our signature pies are prepared fresh each day in small batches. Availability is limited, so we recommend pre-ordering whenever possible.  
Designed to be shared between 2.

|                                                                                                                                                              |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Meldrum stargazy</b><br><i>Langoustine and monkfish pie, topped with duchess potato, served with peas, samphire and lemon</i>                             | <b>50</b> |
| <b>Aberdeen Angus &amp; Wasp Stout</b><br><i>Topped with puff pastry, served with buttered cabbage</i>                                                       | <b>48</b> |
| <b>Rumbledethumps (v/ve)</b><br><i>A Scottish classic baked in a pie, served with choucroute<br/>An individual vegan alternative is available on request</i> | <b>42</b> |

### SEAFOOD

|                                                                                     |                     |
|-------------------------------------------------------------------------------------|---------------------|
| <b>Meldrum whisky cured trout</b><br><i>Cucumber, horseradish and apple</i>         | <b>16</b>           |
| <b>Oban oysters, natural</b><br><i>Shallot vinegar and lemon</i>                    | <b>2.50</b><br>each |
| <b>Oban oysters, Kilpatrick</b><br><i>Crisp bacon and Meldrum whisky</i>            | <b>3.50</b><br>each |
| <b>Baked in the shell hand-dived scallop</b><br><i>Cucumber and champagne sauce</i> | <b>19</b>           |
| <b>Scottish dressed crab</b><br><i>Crispy seaweed</i>                               | <b>21</b>           |
| <b>Half Scottish lobster</b><br><i>Served chilled with lemon mayonnaise</i>         | <b>26</b>           |

### FROM THE GRILL

|                                                                                                                                  |           |
|----------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Callum Chalmers purebred Aberdeen Angus 10oz ribeye</b>                                                                       | <b>42</b> |
| <b>Gavin Ross' lamb cutlets</b>                                                                                                  | <b>32</b> |
| <b>Merrifield Farm half spatchcock chicken</b><br><i>All served with french fries, baby gem salad and a sauce of your choice</i> | <b>29</b> |

|                                                                                                                                        |           |
|----------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Meldrum mixed grill</b><br><i>Lamb cutlet, heather honey-glazed bacon, venison sausage, rump steak, tomato and mushroom</i>         | <b>35</b> |
| <b>Jim Johnson's Pork</b><br><i>House-cured gammon chop, fried egg, chips and piccalilli</i>                                           | <b>29</b> |
| <b>Keltic mushrooms (v)</b><br><i>Henderson's relish, honey-glazed king oyster mushrooms, Wasp Stout-braised onions and hash brown</i> | <b>23</b> |
| <b>Whole Peterhead lemon sole</b><br><i>Cooked on the bone with samphire and lemon butter</i>                                          | <b>36</b> |

### SAUCES

*Peppercorn, Béarnaise, Bordelaise, Chimichurri or Café de Paris butter*

### TODAY'S GAME AT MARKET PRICE

Working with local shoots and trusted game dealers, our selections reflects the best seasonal game available each day and presented at your table.

*Served with charred hispi, pickled blackberries, game on toast, game chips and jus gras*

### SIDES

|                                                                                    |          |
|------------------------------------------------------------------------------------|----------|
| <i>Hispi cabbage / French fries / Mashed potato / Green salad / Glazed carrots</i> | <b>6</b> |
|------------------------------------------------------------------------------------|----------|

If you have any food allergens or intolerances, please inform a member of staff about your requirements.  
(V) Vegetarian / (Ve) Vegan. A discretionary service charge of 10% is applied to all bills.

