

SETON'S

DINING ROOM

STARTERS

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

FAVOURITES

Fish and chips <i>Proper mushy peas, tartare sauce and lemon</i>	25
Pea and ricotta rigatoni (v) <i>Lemon and pine nuts</i>	22
Oldmeldrum sausage and mash <i>Onion gravy</i>	20
Chicken Caesar <i>Cos lettuce, lardons, croutons and anchovy</i>	19
Presly's steakette burger <i>Classic garnish and house sauce</i>	21

SEAFOOD

Meldrum Whisky Cured Trout <i>Cucumber, horseradish and apple</i>	16
Oban oysters, natural <i>Shallot vinegar and lemon</i>	2.50 <i>each</i>
Oban oysters, Kilpatrick <i>Baked with crisp bacon and Meldrum whisky</i>	3.50 <i>each</i>
Baked in the shell hand-dived scallop <i>Cucumber and champagne sauce</i>	19
Scottish Dressed Crab <i>Crispy seaweed</i>	21
Half Scottish lobster <i>Served chilled with lemon mayonnaise</i>	26

FROM THE GRILL

Callum Chalmers purebred Aberdeen Angus <i>Served with french fries, baby gem salad and a sauce of your choice</i>	
<i>10oz Ribeye</i>	42
<i>1.2kg Porterhouse (to share)</i>	95
Jim Johnson's Pork <i>House-cured gammon chop, fried egg, chips and piccalilli</i>	29
Keltic mushrooms (v) <i>Henderson's relish, honey-glazed king oyster mushrooms, Wasp Stout-braised onions and hash brown</i>	23
Whole Peterhead lemon sole <i>Cooked on the bone with samphire and lemon butter</i>	36

SAUCES

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

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.

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

SIDES

<i>Hispi cabbage / French fries / Mashed potato / Green salad / Glazed carrots</i>	6
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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.