



VALENTINE MENU

ROAST CELERIAC, APPLE & TRUFFLE SOUP (V)

Woodland mushroom pastry

DUCK LIVER PARFAIT

Spiced fruit chutney · Cumberland drizzle · lamb's lettuce · toasted brioche

SEARED SCALLOPS & CONFIT CHICKEN

Scottish king scallops · pancetta · chilli corn purée

SHETLAND MUSSELS 'BYRON'

White wine · shallots · tomato salsa · cream · chilli · chives · rustic bread

GRILLED ASPARAGUS

Poached hens' egg · lemon & chervil dressing

PRIME SCOTTISH CHATEAUBRIAND

Prepared for 2 persons · Scottish tenderloin cooked your way · confit pesto-crumbed tomato signature skinny fries · creamy peppercorn sauce

DUO OF SCOTCH LAMB

Lion cutlet · slow cooked lamb shoulder · creamy mash · broad bean & garden pea fricassee mushroom, pancetta & tarragon sauce

PUMPKIN & SAGE TORTELLONI (V)

Caramelised butternut squash · sage · shallot & white wine · butter · pea shoots

PRIME SCOTTISH FILLET STEAK

227g · cooked your way · confit pesto-crumbed tomato · signature skinny fries · pepper sauce
Supplement £5.00

BREAST OF BARBARY DUCKLING

Smoked carrot purée · Madeira truffle jus · creamy mash · red cabbage

PAVE OF WEST COAST HALIBUT

Saffron mash · shrimp, mussel & vegetable ragout

THE ANCHOR LINE GRAND DESSERT

Prepared for 2 persons

STICKY TOFFEE PUDDING

Rich date sponge · caramel sauce · vanilla ice cream

AFFOGATO

Espresso coffee · vanilla ice cream

CLARKS OF PENICUIK HAND PICKED CHEESES

Rum & raisin chutney · grapes · gluten free oatcakes

£44.95 per person