

# VALENTINE'S MENU

---

## CHAMPAGNE

**LAURENT-PERRIER LA CUVÉE  
BRUT, NV, FRANCE** 12<sup>95</sup> / 69<sup>95</sup>

**LAURENT-PERRIER LA CUVÉE  
ROSÉ, NV, FRANCE** 17<sup>95</sup> / 99<sup>95</sup>

---

## STARTERS

### ROAST CELERIAC, APPLE & TRUFFLE SOUP (V)

Josper roasted celeriac, Bramley apple and white truffle soup and a woodland mushroom pasty

### DUCK LIVER PARFAIT

Duck liver & port parfait, spiced apple chutney, Cumberland drizzle and toasted sourdough

### GRILLED ASPARAGUS (V)

Soft yolk hens' egg, lemon and chervil dressing

### SEARED KING SCALLOPS

Scottish king scallops, Virginia cured bacon, orzo with cream and soft herbs (May contain nuts)

### STEAMED SHETLAND MUSSELS

Rich brandy shellfish bisque and rustic bread

---

## SIDES TO SHARE

Lobster & king prawn mac & cheese	11
Anchor Line potatoes, sautéed bacon & onion	4
Buttermilk mash	4
Signature skinny fries	4
Hand cut chips	4
House salad with lemon dressing (Contains nuts)	4
Peas, pancetta, shallots & broad beans	4
Josper grilled asparagus	5
Cream corn with smoked paprika	4
Roast garlic mushrooms	4
Onion rings	4

## MAIN DISHES

### PRIME SCOTTISH CHATEAUBRIAND

Prepared for two, 28-day aged 500g tenderloin, served with garlic and basil cherry vine tomato confit, signature skinny fries and classic peppercorn sauce

### DUO OF SCOTCH LAMB

Loin cutlet, slow cooked lamb shoulder; buttermilk mash, broad bean & garden pea fricassée, mushroom, pancetta & tarragon sauce

### PUMPKIN & SAGE TORTELLONI (V)

Shallots & white wine reduction, cherry tomatoes, butter; sage, toasted pumpkin seeds & pea shoots (May contain nuts)

### THYME BUTTERED CHICKEN

Roast chicken breast, haggis bon bons, buttermilk mash, mushroom cream sauce, spring cabbage & smoked carrot purée

### MALAY VEGETABLE CURRY (V)

Rich Malay style vegetable curry, red peppers, baby spinach, fine green beans, lemongrass, coconut, coriander, star anise, potatoes, basmati rice & toasted peanuts (Contains nuts)

### PAVÉ OF WEST COAST HALIBUT

Grilled pave of halibut served with saffron mash and a shrimp, Shetland mussel & vegetable ragout

### PRIME SCOTTISH SIRLOIN

28-day aged 10oz sirloin steak served with garlic and basil cherry vine tomato confit, signature skinny fries and classic peppercorn sauce

---

## DESSERTS

### CHOCOLATE & CARAMEL CHEESECAKE

Milk chocolate & salted caramel cheesecake with a crunchy biscuit and mixed nut base, toffee popcorn, almond brittle & salted caramel sauce (Contains nuts)

### RASPBERRY & WHITE CHOCOLATE MOUSSE

Home-made mousse in a dark chocolate shell with baby meringues, raspberry coulis and topped with caramelised white chocolate & fresh raspberries (May contain nuts)

### AFFOGATO (V) (GF)

Dairy vanilla ice cream, shot of hot espresso, tablet & your choice of liqueur (May contain nuts)

Choose from Tia Maria, Frangelico\*, Amaretto\* or Grand Marnier (\*Contains nuts)

### SELECTION OF SCOTTISH CHEESES

Golden Cross goats' cheese, St Andrew's Cheddar, Minger, Kintyre Blue, fig fruit cheese, spiced apple chutney, assorted biscuits & Scottish oatcakes (Contains nuts) (SUPPLEMENT £4)

3 Courses for £44.95