Valentines Menu

Two Course | 37 Three Course | 45 Wine Pairing | 65

Starters

Homemade Rosemary Foccacia | Ve
Homemade Rosemary Foccacia served with Olive Oil and Aged Balsamic

Soup of the Day | Ve | Gfo |
Served with Soutdough

Haggis Bon Bons
Caramelised Red Onion, Whiskey Cream Peppercorn Sauce

Oak Smoked Salmon and Crab Crostini
Oak Smoked Salmon and Crab Claw Meat on Sourdough Crostini with Cream Cheese, Lemon and Dill and Caviar

Grilled Goats Cheese | Gfo | V
Toasted Sourdough, Balsamic and Honey Figs,Apple Puree, Toasted Hazelnuts

Hand Dived Orkney Scallop
Pea Puree, Blackpudding Bonbon, Caviar
(3 Supplement)

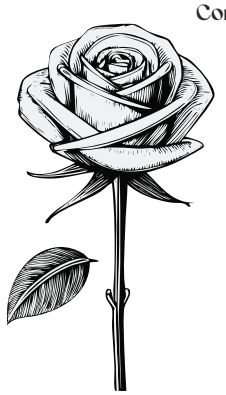
Mains

Lamb Shoulder | Gfo
Slow Roasted Lamb Shoulder, Dauphinoise Potatoes, Black Pudding Bonbon, Tenderstem Broccloli and Roast Garlic Jus

Steak Frites | Gfo
6oz Scotch Rump Steak, Fries, Peppercorn Sauce, Rocket and Parmasan Salad

Thai Coconut Rice | Ve |0 V | Gfo
King Oyster Mushrooms, Peppers, Spring Onion, Thai Coconut Broth, Thai Shrimp Crackers, Pickled Ginger and Crispy Onions

Nduja and Confit Chicken Risotto
Confit Chicken Thigh, Saffron, Nduja and Smoked Applewood Cheddar Risotto, Aioli



Dessert

Raspberry Sorbet and Pomegranite | Ve | Gfo
Three Scoops of Raspberry Sorbet with Pomegranite and Strawberry Coulis

Dark Chocolate Sticky Toffee Pudding | V
Salted Caramel Sauce, Vanilla Ice Cream,

Strachiattella Cheesecake| Gfo | V
With Salted Caramel Sauce and Chocolate Shavings

I.J Mellis Cheeseboard Gfo | V (3 Supplement)
A selection of I.J Mellis Cheeses, Oatcakes and Pickles
(4 supplement)