

VALENTINE'S DAY MENU

£70 per person



GLASS OF PROSECCO

for the table

CHEESY POLENTA CROQUETAS

black truffle mayo

BRIOCHE PULL-APART ROLLS

whipped honey butter

choose one from each section

TRUFFLED DEVILED DUCK EGGS

SCOTTISH SALMON CRUDO

pickled fennel, pink peppercorns, pomegranate, yuzu, lemon, olive oil

GRILLED TOMATO SOUP

mini Isle of Mull cheddar toastie

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BRAISED SHORT RIB

truffle mash, red wine jus, kale

HERB CRUSTED SCOTTISH COD

steamed potatoes, Champagne beurre blanc, trout roe, sea herbs

WILD MUSHROOM & TRUFFLE RISOTTO

shaved Parmesan

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CHOCOLATE MOUSSE

raspberry sorbet, macerated raspberries, chocolate soil

CUPID'S PAVLOVA

rose-infused cream, lychee sorbet, raspberry coulis, candied rose petals

 Gluten Free  Vegetarian  Can be made Vegan

Head Chef Jessica Luis

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.