

VALENTINE'S DAY MENU



THREE COURSES FOR £25

AT FIRST SIGHT

A little sparkle

Botter Prosecco Spumante 125ml £4.35 Btl £24.95

Chandon Brut 125ml £6.25 Btl £35

Chandon Brut Rosé Btl £36

Shake up your world

Brockmans Bramble £8

Brockmans gin, Lejay cassis, lemon

Ruby Rose £8.50

Belvedere vodka, Lanique liqueur, raspberries

Vesta Fizz £9

Edinburgh Gin raspberry liqueur, Chandon Brut, lemon

THE FIRST DATE

Pan fried scallops, truffle orzo & sweet potato crisps (£2.50 supplement)

Bay spiced crispy squid & prawns with wasabi mayo

Heritage beetroot salad with diced avocado & walnut granola (VG)

Crispy duck salad, Cointreau watermelon, bok choy & black radish with hoisin sauce & toasted sesame seeds

SEALED WITH A KISS

Slow braised belly pork, parsley mash, black pudding croquette with wholegrain creamed jus

Confit duck leg, cauliflower dauphinoise with tamarind jus

8oz ribeye steak, fondant potato, butterbean paté & French peas (£5 supplement)

Herb crusted sea trout, sweet potato & red pepper rosti with sprouting greens

Teriyaki glazed cod, broad beans, torched tomatoes & herb mayo

Baked butternut squash, chickpea & quinoa, grilled tofu, harissa coconut yoghurt & mint coriander oil (VG)

Miso glazed seitan, oyster mushroom & cashew stir fry (VG)

HAPPILY EVER AFTER

Dark chocolate mousse with honeycomb & salted caramel (VG)

Raspberry ripple cheesecake

White chocolate cinnamon fondant & blood orange ice cream

Selection of Scottish cheese

If you have any allergies or intolerances, please speak to a member of our team.

VG = Vegan

In a relationship with

SOCIAL BITE