

## STARTERS

### SCOTTISH TAPAS PLATE TO SHARE

*Haggis croquette, black pudding & chorizo bon bons,  
smoked salmon, pâté, Scottish charcuterie*

### SHARING OYSTER PLATTER

*Cumbrae vinaigrette, lemon*

### MEDITERRANEAN FIG & GOATS CHEESE SALAD

*Serrano Ham & basil, balsamic, fine leaf salad*

### SCOTTS CHICKEN LIVER PÂTÉ

*Oatcakes, plum chutney, fine leaf salad*

### SEARED KING SCALLOP

*Spicy crab cocktail, apple & fennel salad*

### ROASTED RED PEPPER SOUP

*Crème fraiche loveheart*

## MAINS

### SCOTTS BEEF SHARING PLATTER FOR 2

*10oz fillet, shin of beef wellington, braised ox cheek,  
crisp bread crumbs, celeriac purée, fondant potato, green beans  
(£5 supplement per person)*

### ROAST RUMP OF LAMB

*Dauphinoise potato, spring pea puree, red wine jus*

### TRIO OF SEAFOOD

*Chipotle, avocado, red onion, pomegranate,  
concasse cherry tomato*

### BUTTER ROASTED CHICKEN BREAST

*Gratin potatoes, seasonal greens, pancetta,  
shallots with a dry sherry cream sauce*

### PAN FRIED SEABASS

*Braised fennel, buttered spinach,  
clams poached with Pernod*

### WILD MUSHROOM & LEEK STRUDEL

*Seasonal greens, port and red wine reduction*

## SWEETS

### GRAND DESSERT FOR 2

*Salted caramel popcorn pots, merlot poached pear,  
lemon tart, chocolate mint chilli truffles*

### MOCHA CHOCOLATE FONDANT

*Melt in the middle chocolate fondant with salted caramel ice cream*

### WHITE CHOCOLATE & CARDAMOM TART

*Raspberry sorbet*

### SCOTTS CHEESE PLATTER FOR 2

*Arran oaties, grapes & chutney*



WE ♥  
VALENTINES

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THREE COURSES  
— £24.95 PP —

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*Menu available from:  
Wednesday 14th – Sunday 18th February*

