



FEEL THE LOVE

Celebrate Valentine's from Monday 10th
until Sunday 16th February

TWO IS THE MAGIC NUMBER
— 2 COURSES, 2 PEOPLE AND A DRINK £30 —
Available Monday 10th – Thursday 13th February

MAKE IT SPECIAL
— CHEF'S SPECIALS MADE WITH LOVE—
Friday 14th – Sunday 16th February

BOOK NOW

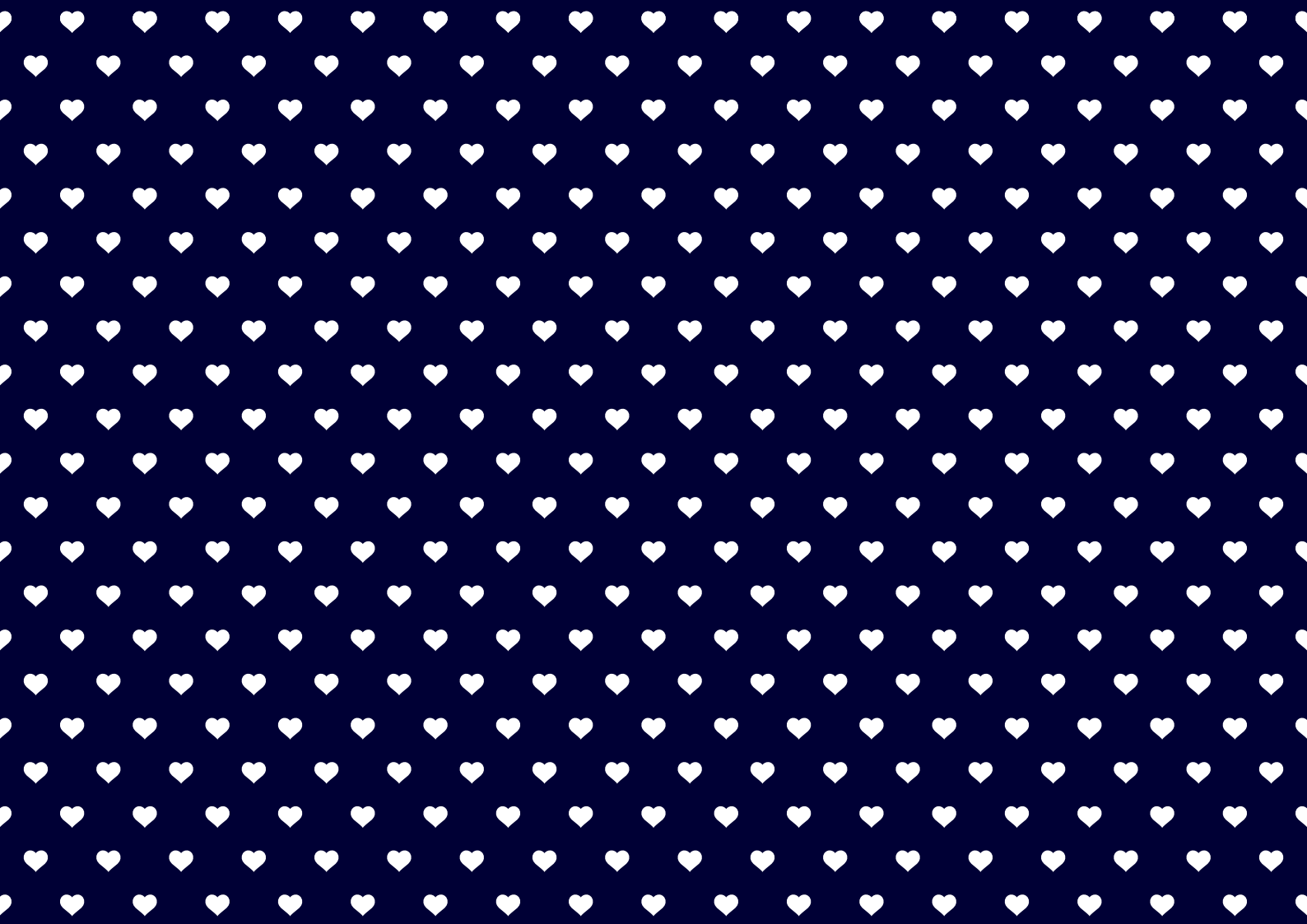
 01292 432 342



TWO IS THE MAGIC NUMBER

TWO COURSES, TWO PEOPLE
– £30 –

Monday 10th—Thursday 13th February



STARTERS

Gâteau of Haggis

Bashed neeps with champit tatties & whisky mustard sauce

Chicken Tempura

Wasabi mayo, sesame dressing

Grilled Halloumi Bruschetta

Sourdough, tomato & chilli jam

King Prawn Pil Pil

Hot garlic & chilli oil, garlic & herb bread

MAINS

Salt & Chilli Chicken

Stir-fried vegetables with Shanghai noodles in a chilli & lime sauce

Slow-cooked Daube of Beef

Savoy cabbage, creamed potato, toasted shallots

Cajun Salmon & King Prawn Spaghetti

Peppers, onions & chillies in a cream sauce

Vegan Chilli

Braised spiced lentils, tomato salsa, guacamole

TREAT YOURSELF

*Served with whole roasted tomato,
stone-baked garlic mushroom & your choice of side.*

Sirloin + £7.50 | Ribeye + £7.50

SIDES

Rosemary Wedges £2.95

Rocket & Parmesan Salad £2.95

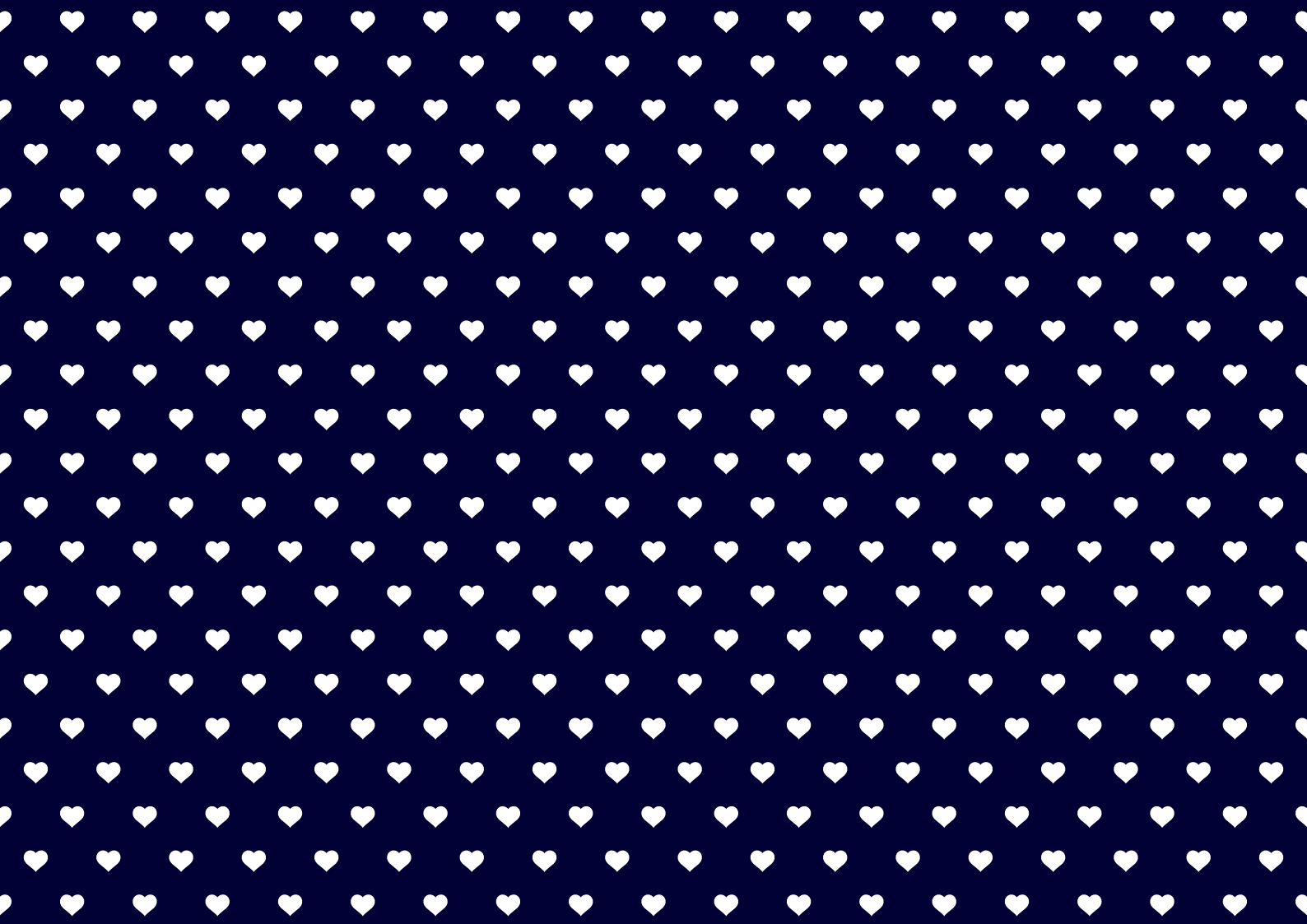
Fries £2.95

Tenderstem Broccoli, Lemon Oil & Sea Salt £3.50



FEEL THE
LOVE

SPECIALS



STARTERS

Fresh Loch Fyne Oysters

Served over ice, bloody mary dressing, fresh lemon

3 for 8.95 / 6 for 15.95

Seared Scallops & Crayfish Cocktail

Served in the shell, saffron cream, curried nut crumble, crispy seaweed

11.95

Pea & Mint Risotto

Parmesan tuille, frizzee salad

6.45

Scotts Frito Misto

*Selection of seafood and mixed vegetables, tempura battered,
garlic aioli, sweet chilli, sesame and soy dips*

14.95

MAINS

Beef Sharing Plate

*Seared medallions, slow-braised croquette, shortribs on the bone
dauphinoise potato, vine tomato, sweet potato fries, onion rings
rich red wine jus*

70.00

Scotts Seafood Plate

*Seared scallops, garlic king prawns, salmon, seabass,
steamed mussels, asparagus, parsley potatoes, lemon and herb butter, mixed salad*

65.00

Curried Sweet Potato & Lentil Pithivier

Bombay spices, sautéed mixed greens, tomato and garlic coulis

13.95

Roast Breast of Chicken,

Crispy haggis fritter, dauphinoise potato, pink peppercorn cream

14.95