



# VALENTINE'S DAY

## SET MENU

### WELCOME DRINK

#### ROSY BUBBLES

La colture spumanti prosecco, chambord

### AMUSE BOUCHE

#### LOCH FYNE OYSTERS

### STARTER

#### BAKED SHETLAND SCALLOP

Rose & elderflower gelée,  
caviar, champagne

-OR-

#### PAN ROASTED WOOD PIGEON

Black pudding, blackberry, miso flapjack

### INTERMEDIATE

#### SOUR CHERRY & AMARETTO SORBET

### MAIN COURSE

#### SUNBLUSHED TOMATO

#### CRUSTED HALIBUT

Basil orzo, parmesan tuille

-OR-

#### SLOW BRAISED

#### BEEF MEDALLION

Smoked mushroom puree, charred  
tenderstem broccoli, pommes Anna

### DESSERT

#### DARK CHOCOLATE FONDANT

Salted dark chocolate sauce

### CHEESE TO SHARE

