

VALENTINE'S TASTING MENU

CANAPES

beef tartare, saffron aioli, fennel, smoked salmon, chilli jam, crème fraîche

❖ Prosecco Il Fresco Gold Label, Villa Sandi, Treviso, Italy, NV

ROAST BUTTERNUT SQUASH SOUP

white truffle, crème fraîche

❖ Vina Esmerelda 2020

Soft, light & charming Spanish rosé, tastes of pomegranate

SCRABSTER-LANDED SCALLOP

crispy pork belly, caramelised cauliflower, apple, almonds

❖ Sauvignon Blanc, Poitou, France, 2022

Crisp, fresh with floral & fruity notes

SMOKED VENISON LOIN

shallot, poached pear, jus

❖ Heilan Coo, Shiraz Mataro, Victoria, Australia, 2020

Full of plum & chocolate flavours with subtle spice notes

SCRABSTER-LANDED CURRIED MONKFISH TAIL

mussels, saffron emulsion, herb oil

❖ Picpoul de Pinet, Languedoc, France, 2019

Crisp & fresh from southern France, packed full of zingy citrus flavour

SCOTTISH BEEF FILLET

fondant potato, carrot, wild mushrooms, jus

❖ Rocca Maura St Valentine Lira, 2019

Rich & concentrated with blueberry, pepper & toasty vanilla, from the southern Rhone Valley

NORTH POINT GIN JELLY

rosemary panna cotta, grapefruit

APPLE MOUSSE

caramelised apple, candy floss

CAFETIERE OF COFFEE

PETIT FOURS

caramel financier, coffee macaron