

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 Co, 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

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

If you have an allergy or dietary requirement, please let our team know before ordering. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.