



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 fraîche 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

THREE COURSES
— £24.95 PP —

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

