



## Valentine's Day Menu

***Please note that this is the only menu available for dinner on the evening of 14<sup>th</sup>  
We will offer this menu and our daily menu on the 17<sup>th</sup> for lunch and dinner***

**£57.00**

Oysters served warm with a Delicate Lobster Mousse, very light Beurre Blanc with a touch of dry Sherry and Little Caviar

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Perthshire Wood Pigeon & Nori Galantine, Pistachio Mousse, Homemade Brioche

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North Atlantic Sole Veronique, Salsify Fondant, Verjus Buerre Blanc

Or

Aberfoyle Black Faced Lamb Cutlet, Broccoli Purée, Crispy Kale, Lamb Jus

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Coeur d'amour Served with a Raspberry Coulis.

**Allergy information on all food dishes is available on request; please advise us about any allergies or food intolerances before placing your order.**

All of our dishes are served warm to enhance the delicate flavours of chefs cooking  
Please advise us should you prefer your dish to be served hotter

