

LOCH FYNE

VALENTINE'S MENU

4 COURSES £39.95

Add Joseph Perrier Champagne – glass £6, bottle £30

STARTERS

TRIO OF OYSTERS

See blackboard for today's oysters

KING PRAWN COCKTAIL

Selection of prawns, Marie Rose sauce, granary bread

CHARCUTERIE PLATE (N)

Roast onion chutney, honeyed walnuts & toasted bloomer

ASPARAGUS & POACHED DUCK EGG (V)

Hollandaise sauce

BAKED MINI CAMEMBERT (V)

Toasted bloomer, roast onion chutney

MAINS

LOCH FYNE SHELLFISH PLATTER WITH WHOLE BRITISH CRAB* OR LOBSTER*

(For two to share £25 supplement)

Served on ice, Loch Fyne® oysters, Scottish mussels and langoustines, crevettes, palourde clams

ROASTED MONKFISH FILLET

Prosciutto, crushed olive & goat's cheese potatoes, roasted red pepper pesto

SEARED TUNA LOIN

Mixed seed crust, soy & mirin dressing

LOCH FYNE® SCOTTISH SALMON FILLET

Whipped avocado, crab salad, samphire with garlic butter, chilli & coriander dressing

28-DAY AGED 10oz BRITISH SIRLOIN STEAK*

Twice-cooked chips, baked field mushroom, peppercorn sauce, onion rings

SWEET POTATO, SQUASH & MAPLE PARSNIP WELLINGTON (V)

Curly kale with garlic butter, provençale sauce

DESSERTS

CHOCOLATE, RUM & PISTACHIO DELICE* (N)

Raspberry sorbet

ETON MESS (V)

Strawberries, meringue, whipped cream

STICKY TOFFEE PUDDING (V)

Butterscotch sauce, vanilla ice cream

BRITISH CHEESE PLATE

A selection of cheeses, roast onion chutney, grapes and traditional Scottish oatcakes

COFFEE AND CHOCOLATE TRUFFLES (V)

(N) contains nuts.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

Dishes may vary from those shown due to seasonal availability of ingredients.

(v) suitable for vegetarians. (*) contains alcohol. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food, alternatively full allergen information can be found at www.lochfynefoodandgrill.co.uk. Set menus are subject to availability and may be withdrawn on special event days and during December. Set menus are only available with specified offers and discounts. For parties of eight or more a discretionary service charge of 10% will be added to the bill. All service charges, cash and credit/debit card tips are paid in full to our team members.