

LOCH FYNE

RESTAURANT + BAR

VALENTINE'S MENU

4 COURSES / £39.95

STARTERS

TRIO OF OYSTERS

see blackboard for today's specials

KING PRAWN COCKTAIL

selection of prawns, Marie Rose sauce, granary bread

LOCH FYNE® CLASSIC SMOKED SALMON

capers, horseradish & chive cream, shallots, rye bread

SMOKED CUMBRIAN HAM

carrot & ricotta bruschetta, honey

ASPARAGUS & POACHED DUCK EGG (V)

hollandaise sauce

MAINS

LOCH FYNE SHELLFISH PLATTER WITH WHOLE LOBSTER AND DRESSED CRAB

served on ice with Scottish langoustines, crevettes, Loch Fyne® oysters, Tabasco, Fyne vinegar, mayonnaise
(For two to share £30 supplement)

CHATEAUBRIAND*

red wine jus, béarnaise sauce, served with three sides of your choice (For two to share £20 supplement)

ROASTED MONKFISH FILLET

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

LOCH FYNE® LIGHTLY SMOKED SALMON

Scottish queen scallops, horseradish butter sauce, savoy cabbage

SLOW-COOKED PORK BELLY

burnt apple purée, black pudding mash

SPINACH & RICOTTA CANNELLONI (V)

creamed wild mushrooms, truffle oil

DESSERTS

BALSAMIC STRAWBERRY & BASIL ETON MESS (V)

crushed meringue, whipped cream

CHOCOLATE MARQUISE (N) (V)

honeycomb, raspberry sorbet

STICKY TOFFEE PUDDING (V)

toffee sauce, Scottish tablet ice cream

SCOTTISH CHEESE PLATE

selection of cheeses, red onion chutney, traditional Scottish oatcakes

COFFEE AND CHOCOLATE TRUFFLES (V)

Vegan course alternatives available, ask us for more details

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.lochfyneseafoodandgrill.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 Set menus are subject to availability and may be withdrawn on special event days and during December.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. All service charges, cash and credit/debit card tips are paid in full to our team members.