



# VALENTINES MENU

## APERITIF

Darnley's very berry gin and Fever tree tonic



## STARTERS

**Prawn cocktail** - marinated prawns  
with lightly charred baby gem and chicory,  
tomato gel, semi dried tomatoes,  
Marie rose, crispy shallots

**Pan roast quail breast** - braised puy lentils,  
butternut squash, sage, black pudding

**Mushroom and truffle risotto**  
- parmesan tuille, chives



## MAINS

**Chateaubriand for two** - crispy confit potatoes,  
roast parsnip, beets, buttered cabbage, béarnaise

**Roast butternut squash and  
confit shallot pithivier** - crispy confit potatoes,  
roast parsnips, beets, béarnaise

**Pan roasted John Dory** - pomme anna,  
champagne beurre blanc,  
sweet and sour grapes, sea vegetables



## PRE DESSERT

**Champagne Sorbet**



## DESSERTS

**Chocolate tarte** - burnt white chocolate,  
salted caramel ice cream, orange purée

**Selection of Scottish cheese**  
- homemade oatcakes and crackers,  
honeycomb, frozen grapes

Valentines Signature Menu - £99 per couple

\*If you are concerned about food allergies, please ask your server  
about this when choosing one of our menu items.

All prices are inclusive of VAT at current rate.