

whitmuir KITCHEN

Valentine's Evening Menu with Alex@Whitmuir Thursday 14 February 2019 from 6pm

V veg **A beetroot and blood orange love shot**

gf **Smoked Mackerel pate** (D) with rhubarb relish

gf **Oysters**, horseradish, celery with a porter granita (C, D, M)

V gf **Roasted roots** and aphrodisiac dipping sauces (E, D, S) *

df **Venison carpaccio** with chocolate mokka sauce

and pear chutney with toasted brioche (E, D, GL)

df gf **Duck breast** with passion fruit sauce

df gf **Beef ginger teriyaki** (S)

Barley risotto with smoked **trout and truffle** (GL, E, C, D)

v **Artichoke and spinach heart ravioli** (D, E, GL) *

Sharing plate of:

v **White chocolate and cranberry bread and butter pudding** (GL, D, E)

v **Whisky chocolate orange ganache** (D, E) *

V veg **Lychee and rose sorbet** with raspberry coulis

v Scottish Organic Cheeseboard with Crackers, an extra optional !! (D, GL, C)

2 courses £25 or 3 courses £30

eat@whitmuir.scot to book

Food intolerances and Allergen information

All our food is organic and freshly prepared for you

v - vegetarian, veg - vegan, gf - gluten free, df - dairy free, * vegan possible if reserved in advance

Any dishes including the following allergens are shown as follows

N - nuts, M - mustard, E - egg, GL- gluten, D - dairy (milk, cheese), C - celery, S - Sesame