

whitmuir KITCHEN

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

A beetroot and blood orange love shot

Smoked Mackerel pate (GL, D) with rhubarb relish

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

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

Venison carpaccio with chocolate mokka sauce

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

Duck breast with passion fruit sauce

Beef ginger teriyaki (GL, S)

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

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

Sharing plate of:

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

Whisky chocolate orange ganache (D, E)

Lychee and rose sorbet with raspberry coulis

Cheese 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,

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