

VALENTINES MENU

3 courses (to share)

2 people

1 bottle of wine

Seafood platter

Thai style crab cakes & tempura battered tiger prawns with aromatic plum glaze, moules mariniere (white wine, garlic, cream), Scottish smoked salmon, bloody mary aioli, crusty bread and dull butter.

28-day dry aged 18oz Chateaubriand

Roasted marrow in the bone, hand cut twice fried chips, thyme baked plum tomatoes, Portobello mushrooms, trio of home-made sauces (chimichurri, bearnaise and peppercorn sauce).

White chocolate and blueberry cheesecake

Fresh strawberries dipped in white and dark chocolate, coconut sorbet, berry coulis.

£80.00

Available from
11th February
until 14th February

the
Allan Park
Pub - Restaurant - Coffee House

