

VISTA

♥ VALENTINE'S MENU ♥

3 COURSES - £30.00 PER PERSON

STARTERS

GRIDDLED ASPARAGUS WITH CRISPY HAM & AYRSHIRE DUCK EGG
Truffled hollandaise, cured hen's egg

ROASTED ON-THE-VINE PLUM TOMATO & CONFIT GARLIC BROTH
Halloumi croutons, rocket pesto

WATERMELON & CHAMPAGNE OYSTERS
Preserved bergamot lemon

♥ TO SHARE ♥

SCOTTISH CURED MEATS
Argyll cured venison, Angus pastrami beef, Perthshire smoked duck, Ayrshire chicken, honeyed walnuts, onion & red wine chutney, piccalilli, goat's cheese & oatmeal biscuits
£5.00 SUPPLEMENT PER COUPLE

SEAFOOD PLATTER
West coast oysters & langoustines, beechwood smoked Scottish salmon & peppered mackerel, toasted rye, pickles, lemon, & hung yoghurt
£5.00 SUPPLEMENT PER COUPLE

MAINS

RACK OF SPEYSIDE LAMB
Potato galette, burnt shallot & black garlic puree, leeks & carrots

GIGHA HALIBUT
Grilled langoustines, cumin foam, cabbage & bean fricassee

ROASTED ANGUS 7OZ BEEF FILLET
Celeriac, potato fondant, charred shallot, red wine reduction
£10 SUPPLEMENT PER PERSON

♥ TO SHARE ♥

16OZ CHATEAUBRIAND
Dauphinoise potatoes, hand-cut chips, pepper sauce, Bearnaise sauce, roasted tomatoes, watercress, glazed beetroots & kale
£20.00 SUPPLEMENT PER COUPLE

SALMON WELLINGTON
Tenderstem broccoli, griddled asparagus, spinach & nutmeg, chive creamed potatoes, hollandaise sauce, peppered rocket & confit garlic pesto
£10.00 SUPPLEMENT PER COUPLE

DESSERTS

WARM DARK CHOCOLATE FONDANT
Vanilla ice cream, boozy cherries

BROWN SUGAR & HONEY-GLAZED FIGS
Clotted cream & toasted almonds

STRAWBERRY & VANILLA CHEESECAKE
Sherbet & leather

♥ TO SHARE ♥

ESPRESSO & DARK CHOCOLATE MOUSSE
Hazelnuts, honeycomb, sour cream & blackberries

RASPBERRY BAKED ALASKA
Peppercorn meringues, marinade raspberries, bulgar wheat & lemon shortbread



ADD A BOTTLE OF PROSECCO FOR £20



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