

VALENTINE'S DAY

To Share Menu

10th – 14th February

Complimentary glass of Rathyfinny English Sparkling Brut Rose

Parker House Rolls

Melted Butter with Sprinkling of Sea Salt & Rosemary

Amuse Bouche

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Classic Glencairn Tasting Makers 46

Seafood Platter

Half Native Scottish Lobster | Cornish Mussels | Carlingford Oysters
Jumbo Prawns | Wild Sea Bass Ceviche

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Joel Gott Chardonnay, Napa Valley 2021

Classic Old Fashioned Cocktail served with our very own E.H Taylor Whiskey

Main Course

Fillet of Scotch Beef Wellington

Himalayan salt aged beef, Port and truffle jus

Or

Grilled Dover Sole

Lemon, Béarnaise sauce

Served with your choice of JW sides

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Silver Palm, Cabernet Sauvignon, North Coast USA 2012

Whistle Pig 10 Years Old Rye

Dessert

Passion Fruit Soufflé

Raspberry Sorbet

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Château Du Seuil, Ceróns 2016

Kentucky bourbon coffee

110.00 per person

Wine Pairing - 55 per person

American Whiskey Pairing - 65 per person

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.