

# Valentine's specials

## Snacks

Tempura Porthilly Oyster, Champagne, cavair and holy basil 5

Nori Crackers, avocado, wasabi, togarashi VG 6

Umami Short Rib & Goat's Cheese Croquette 8

## Starters

Lobster Soufflé, twice baked cheese soufflé with a rich lobster sauce 12.95

Beef Tartare, smoked oyster, soy cured egg yolk 16

Pan Fried Orkney Scallop, celeriac caramel, black truffle, chervil 15

Coronation Tempeh, sultanas, beetroot and coriander tabouleh VG 12

## Mains

Halibut & Langoustine, blood orange and sauternes butter sauce, sea purslane, heritage potato rosti 38.5

Umami Short Rib, lobster and gnocchi alla romana, kale 31

Jerusalem Artichoke Orzotto, parsley and peanut pesto VG 20

### *Made to Share*

Côte De Boeuf, potato dauphinoise, seasonal greens, bone marrow and red wine sauce 80

## To Finish

Passion Fruit Tart, lemon curd sauce and hazelnut praline V 9

Biscoff & Miso Caramel Cheesecake, vanilla tuille V 11

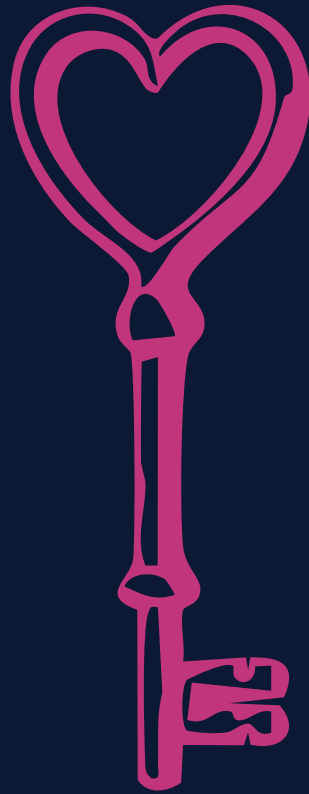
Praline & Chocolate Mousse, blood orange sorbet VG 12

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### *The finer details*

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



HARBOUR

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HOTELS

