

THE
BIELDSIDE INN



Valentine's Menu

STARTERS

PAN SEARED SCALLOPS | 7

*pea & fennel purée
pickled apple*

SMOKED DUCK BREAST | 8

*beetroot textures (purée, roasted, crisps)
balsamic reduction | micro celery*

CHARGRILLED ASPARAGUS | 6

rolled in truffle butter | crispy hen's egg | truffle dressing

MAINS

BAKED HALIBUT | 16

*braised leeks and broccoli | creamed potato
baby capers | hollandaise*

GOATS CHEESE & BASIL RISOTTO | 14

*mushroom duxelle filo parcel | kohlrabi
parsnip slaw | crispy kale*

CHATEAUBRIAND | 27

*slow cooked feather blade rolled in pancetta | cooked pink
smoked garlic dauphinoise potato | roasted carrots & jus*

SHARING DESSERT

SHARING DESSERTS (FOR 2) | 12

Vanilla & Strawberry Panna Cotta | Warm Chocolate Brownie | Strawberry Pavlova | Milk Chocolate Honeycomb