Valentine's Night Monday 14th February 2022

7pm - 9pm (last food orders)



Moules Marinières (GF) rope grown Shetland mussels, cream, white wine, crusty bread

> **Ribs 'n' Wings** (GF) Jack Daniel's wings, coca cola ribs, finger bowl

Garlic Mushrooms (Vgn) local mushrooms, garlic, plant based cream, ciabatta

> Classic Prawn Cocktail (GF) bloody Mary dressing, baby Hovis

Black Pudding Bon Bons Stornoway black pud', homemade brown sauce

Mains

Seafood Platter

half salmon thermidor, half lobster tail, calamari, samphire, new potatoes or fries

Cheese 'n' Bacon Quarter Pounder burger sauce, thinly sliced tomato & onion, skinny fries, chilli con carne

Fillet Steak Diane (GF) 7oz Scottish Fillet, Diane sauce, skin on fries, grilled tomato, onion rings

Fillet of Sea Bass heart shaped fillet (bless !), potato, sweetcorn & parsley fritter, spiced Creole chowder

> Mushroom, Beetroot and Parsnip Bourguignon (Vgn)(GF) champ mash

Desserts

Tarte au Citron (V) whipped cream, passion fruit

Strawberry Pavlova (V)(GF) whipped cream, chopped nuts, Hershey's chocolate sauce

Nicholl's Ice Cream (V)(GF)

2 scoops, vanilla, chocolate, strawberry, salted caramel, vegan vanilla, vegan sorbet

"Boom Boom" Brownie (Vgn)(GF)

chocolate, black cherry, plant based cherry brandy cream

Cheese Board (V)(GF)

Cheddar, Stilton, Brie, Grapes, crackers, celery

(V) = vegetarian (Vgn) = vegan (GF) = can be gluten free although..... it is very important that you make your server aware as some elements may need omitting or replacing i.e. gluten free bread, gravy etc. N.B. Trace gluten can be found in chunky chips etc. from a shared fryer

FULL MENU AVAILABLE ALL DAY - LAST ORDERS 6.00pm

www.refreshmentrooms.com