Palentines Meekenof

14th February

Valentine's Meal for Two

15th February

Boozy Brunch served with Valentine-themed Cocktails

16th February

Two-Course Sunday Roast





14th February 2025

Romantic Meal for Two

£60 per couple

STARTER

Roasted Red Pepper and Tomato (V/Vg)

Roasted red peppers, garlic, red onion, tomatoes, and red wine.

Thai Style Smoked Haddock Fish Cakes with Chilli Jam

Homemade Thai-infused smoked haddock fish cakes coated in panko breadcrumbs, served with sweet chilli jam.

MAIN

Baked Sea Bass Parcel

Sea bass in parchment paper with cherry tomato, basil, baby potatoes, red onion, and white wine.

Chicken and Chorizo Pasta

Tagliatelle in rich tomato and chorizo sauce topped with herb & garlic-infused chicken breast.

The chicken can be substituted for a plant-based alternative with vegetable-based sauce.

SWEET

Homemade Strawberry Cheesecake

Sweet buttery biscuit base with soft cheese and cream, topped with poached strawberries and summer fruit sauce.

Red Velvet Layer Cake

Sweet red velvet cake with butter icing, topped with whipped cream and served with vanilla ice cream.



Boozy Brunch & Cocktails

French Toast with Smoked Bacon & Maple Syrup £14.00 Two slices of French toast topped with smoked streaky bacon and maple syrup. £12.00 Hot Honey, Halloumi & Avocado Toast Rustic toasted bread with avocado, grilled halloumi, and drizzled hot honey. Warm Scottish Pancakes with Spiced Berries & Greek Yogurt £12.00 Homemade sweet pancakes with spiced berries and Greek yogurt. Smash Potato Brunch £15.00 Garlic new potatoes, scrambled eggs, streaky bacon, grilled cherry tomatoes, and wilted spinach. £12.00 Spicy Brunch Pancake Roll Savoury pancake with spring onions, peppers, and chilli, topped with a soft fried egg. Vegan Quesadilla £12.00 Sweet potato, sweetcorn, sliced jalapeno, and dairy-free cheese between two tortilla wraps. Blackfriars Fish and Chips £17.00

Breakfast sausage, bacon, black pudding, haggis, served with potato scone, beans, grilled tomato, and fried egg.

Blackfriars Full Scottish Breakfast

Locally sourced haddock in beer batter, served with chips, peas, and tartar sauce.



£16.00



MAIN VEGETARIAN CHOICE

Chestnut and Seed Roast

Served with roast potatoes, medley of vegetables, Yorkshire pudding, sage and onion stuffing balls, and vegetable-based gravy.

SWEET

Jam Sponge Pudding with Custard