

Valentine's Day – Mussel Inn



As the dish traditionally known as 'the food of love', and enjoying a reputation as a potent aphrodisiac, oysters will feature as specials at award-winning Scottish seafood restaurant Mussel Inn this Valentine's Day.

Yet, whilst chilled oysters served naturally or with shallot and red wine vinaigrette remains the most popular option on its menu, Mussel Inn has noticed a growing trend in popularity of grilled oysters – and even oyster tempura.

Matt Johansson, food and beverage manager at Mussel Inn, said: "According to Greek myth, Aphrodite, the goddess of love, sprang forth from the sea on an oyster shell and gave birth to Eros, which is where word 'aphrodisiac' derives, and legendary lover Casanova always started a meal by eating 12 dozen oysters. That's why we're sure that our oysters will prove popular options on our menu this Valentine's Day!

“Yet whilst I personally love them naturally with a sprinkle of lemon juice – they are so fresh that you can taste the sea water – our grilled oysters with gruyere cheese and bacon are amongst the most popular dishes on our menu. For novices I would recommend the oyster tempura, which has a delicious crispy coating and lends the oyster an appealing, velvety texture.

“Carefully nurtured in the sea lochs of the Scottish west coast, our hand selected and sustainably cultivated oysters grow more slowly than those from warmer waters, providing a richness and depth of taste that we believe is unique.”

Located at 61-65 Rose Street, Edinburgh and 157 Hope Street, Glasgow, the award-winning Mussel Inn is renowned for its passion for its offering of delicious locally sourced fresh seafood, providing excellent value for money and a quick and friendly service.

To book a table call 0131 225 5979 or 0141 572 1405 or [log onto their website](#) for more information.