



VALENTINE'S MENU

STARTERS

LEEK AND POTATO SOUP

Crispy leek, soda bread scone

HAGGIS BON BON

Smoked mash, whisky sauce

SMOKED SALMON

Crème fraiche, fennel salad, Melba toast

BURRATA

Heirloom tomato, beetroot and pomegranate salad, pesto and balsamic glaze

MAINS

TRUFFLE ROASTED CHICKEN SUPREME

Creamy mash, braised cabbage, Chantenay carrots, rosemary jus

PAN FRIED SEA BASS

Pommes Anna, tenderstem broccoli, lemon and caper butter

SIRLOIN OF BEEF (£5 supplement)

Roasted mushroom, vine tomato, fries

WILD MUSHROOM RISOTTO

Organic wild mushrooms, parmesan, rocket.

Vegan option available

DESSERTS

CHOCOLATE FONDANT

Black cherry sorbet, strawberries

VANILLA PANNA COTTA

Mixed berry compote

ETON MESS

Strawberries, meringue, cream

LOCAL MARKET CHEESES (£5 supplement)

Oatcakes, house chutney

SIDES (all £5)

Tenderstem and Carrots

Truffle and Parmesan fries

Cajun fries

Tobacco onions

£55 pp including a bottle of prosecco per couple

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain specific ingredients. Please inform your server before placing an order if you have any food allergies.

