

VALENTINE'S MENU · 3 COURSE £24.95

BROCCOLI AND ASPARAGUS SOUP

crusty roll

HAGGIS SCOTCH EGG

chilli jam

PAN SEARED SCALLOPS

pea puree, black pudding crumb

HEIRLOOM TOMATO AND MOZZARELLA CROSTINI

red pepper dressing



CHICKEN STUFFED WITH CHORIZO

siracha cream sauce, fondant potato, carrot puree

PAN FRIED SEA BASS

sauté potatoes, garlic greens, lemon caper butter

PAN FRIED LAMB RUMP

black pudding fondant potato, saute greens, pan jus

SUNBLUSHED TOMATO AND SPINACH PAPERDELLI

mozzarella cheese

DARK CHOCOLATE CUP FILLED WITH WHITE CHOCOLATE MOUSSE

chocolate shards

DUO OF RASPBERRY CHEESECAKE AND STICKY TOFFEE PUDDING

vanilla ice cream

PASSIONFRUIT PAVLOVA

mango ice cream, fruit coulis, whipped cream

DUO OF CHEDDAR AND BRIE

chutney, biscuits, grapes

