

▼ VALENTINE'S DAY ▼

Cream of Asparagus and Ginger Soup V
crème fraiche

Smoked Duck Breast crisp leaves, plum sauce

Spicy Chicken Pakora mint salsa

Vine Tomato, Red Onion & Brie Bruschetta V balsamic reduction



Slow Cooked Featherblade of Beef haggis, peppercorn sauce, creamed potatoes, seasonal vegetables

Fillet of Chicken Medallions
brandy and mushroom cream sauce, coriander rice

Seafood & Spring Onion Crepe garlic and white wine cream

Wild Mushroom & Spinach Tagliatelle V walnut oil, freshly grated parmesan



Rich Chocolate Torte clotted cream

Salted Caramel Cheesecake honeycomb ice cream, chantilly cream

Strawberry Pavlova raspberry sauce, ripple ice cream, white chocolate shards

Duo of Cheddar & Brie biscuits, grapes, apple compote

3 COURSES £35.00pp

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink