



Valentines Day

MENU

FIVE COURSES - £35 PER PERSON

AMUSE BOUCHE

STARTER

Roasted Vine Tomato & Red Pepper Soup

with warm bread roll

Barony Oak Smoked Scottish Salmon

with pickled beetroot, lemon crème fraiche
& toasted fennel bread

Baked Camembert for Two

Camembert cheese with a date and walnut chutney, toasted
sourdough, fresh fig & pear

Charcuterie Board for Two

Parma ham, salami Milano, mixed olives, roasted peppers,
Manchego cheese, smoked cheddar, chicken liver parfait, pickled
walnuts, smoked almonds, crostini & crackers, and oils

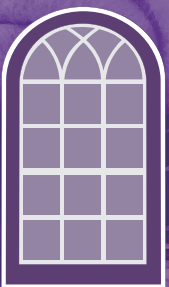
PALATE CLEANSER

refreshing champagne sorbet

V - Vegetarian VG - Vegan DF - Dairy Free G - Gluten Free

Additional items on our menu are available as Gluten Free
Please ask your server for more information.

**Please ensure you inform us of any allergies or intolerances
before ordering. Not all ingredients may be listed on the menu.**





MAINS

Whole Roasted Sea Bass for Two (GF)

with chorizo, baby fennel, lemon & thyme crème fraiche

Pesto-Crusted Chicken Breast

with gratin potatoes, wilted spinach, wild mushroom & white wine velouté

Duo Of Duck (GF)

confit duck leg, peppered duck breast, pak choi, fresh figs, orange & pink peppercorn caramel

Club Steak 32oz for Two (£30 supplement)

with oyster mushroom, tomato, hand cut chips & onion rings

WHY NOT ADD A BOTTLE

House Wines

from £20

Sparkling Wines & Champagne

from £30

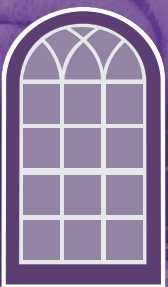
ADD A SIDE

Hand-cut chips	+ £4.50
Mashed potato	+ £4.50
Seasonal vegetable medley	+ £4.50
Battered onion rings	+ £4.50
Roquette, red onion & tomato salad	+ £4.50
Sweet potato fries	+ £4.50
Parmesan fries	+ £4.50
Cajun fries	+ £4.50

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DESSERTS

Croquembouche for Two

Mini profiteroles filled with vanilla cream, towered up with chocolate fudge, placed on a shortbread biscuit and drizzled with white chocolate

Baked Alaska for Two

Vanilla ice cream, sultanas macerated in Grand Marnier and Italian meringue. and fresh berries

Trio of Scottish Cheeses for One or Two

Arran oatcakes, grapes, Quince jelly

Sticky Toffee Pudding

with butterscotch sauce salted caramel ice cream

TEA & COFFEE

We have a wide selection of teas & coffees available including coffee liquers. Please ask your server for more information.

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