



VALENTINE'S MENU • 3 COURSE £22.95

ROAST RED PEPPER AND VINE TOMATO SOUP

crusty bread roll

WEDGE OF WATERMELON

pineapple passion fruit and mango salsa, peach sorbet

SALT AND CHILLI KING PRAWNS

sliced pepper, onion and sesame oil

PANKO BREADED GOAT'S CHEESE

mixed baby leaves tossed in garlic dressing, chilli jam



6OZ CHARGRILLED SIRLOIN STEAK

roast cherry tomato butter, fries, onion rings

PAN SEARED GRESSINGHAM DUCK BREAST

wholegrain mustard mash, green stems, red berry jus

POACHED FILLET OF SALMON

dauphinois potatoes, braised sweet cabbage, mature cheddar and chive sauce

MUSHROOM, ASPARAGUS & GRUYÈRE CHEESE PENNE PASTA

toasted garlic and wild herb ciabatta, pea shoots



STRAWBERRY AND CREAM PAVLOVA

chocolate and honeycomb dipped strawberry

WARM DOUGHNUT COUPE

sticky raspberry sauce, vanilla ice cream

WARM CHOCOLATE FUDGE AND CARAMEL CAKE

Scottish tablet ice cream

VANILLA CHEESECAKE

passionfruit jelly, chocolate shards, berry ice cream