

▼ VALENTINE'S DAY ▼

Chef's Soup of the Day V crusty roll

Duck Liver and Drambuie Parfait fine herb salad, kumquat chutney, arran oaties

Brie and Bacon Arancini Balls risotto rice, rocket salad, cranberry marmalade

Crown of Galia Melon V mango coulis, candied strawberries, passionfruit sorbet



Breaded Escalope of Chicken fettucine pasta, tomato and basil sauce

Pan Seared Seabass wrapped in parma ham, dauphinoise potatoes, stem broccoli, prawn butter

Beef Stroganoffbrandy, French mustard, mushrooms, peppers, onions, cream, basmati rice

Vegetable Tagine V aromatic fruit cous cous, warm flat bread, natural yoghurt



Sticky Toffee Cheesecake tablet ice cream

Hot Apple Strudel sauce anglaise

Trio of Ice Cream berry compote

Duo of White and Dark Chocolate Profiteroles filled with raspberry and vanilla cream

3 COURSES £32.50pp

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