



♥ VALENTINE'S DAY ♥

Cream of Asparagus & Ginger Soup V
crème fraîche

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, fries, onion rings

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

Salmon & Spring Onion Crepe
garlic and white wine cream

Wild Mushroom & Saffron Risotto
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

V — VEGETARIAN VE — VEGAN