

Valentine's Menu 2022
Friday 11th February – Monday 14th February

Starters

Homemade Soup of the Day
Crusty bread

Ham Hock & Braised Beef Bon Bons
Caramelised onion purée

Gin Cured Salmon
Pickled cucumber, toasted sourdough

Baked Camembert for Two
Honey & thyme, baked bread - £10.00 supplement

Black Pudding Scotch Egg
Smoked pomme purée, whisky sauce

Mussels Provencal
Crusty bread

Sharing Board for Two
Cured meats, olives, cheese, sundried tomatoes, olive tapenade, evoo, balsamic

Mains

Pumpkin & Sage Gnocchi
Herb cream sauce, Parmesan crisp

Grilled Seabass
Crushed potato, grilled asparagus, crayfish cream

Coq Au Vin
Creamed potatoes, Pancetta

Pan Fried Cod
Herb crushed potatoes, steamed mussels, curry velouté

Chateaubriand for Two
Hand cut chips, Portobello mushrooms, grilled tomato, grill sauce – £15.00 supplement

Grill Add On - Garlic Prawns / Seared Scallops 9.00 / 11.00

Sides - 3.00

Buttered Spring Asparagus
Honey Roasted Root Vegetables
Chive Buttered New Potatoes
Broccoli & Chili Oil

Baked Bread & Olive Oil
Chunky Hand Cut Chips
Creamed Spinach
Roast Potatoes

Desserts

Vanilla Pod Crème Brûlée
Prosecco poached strawberries, butter shortbread hearts

Whipped Mango Cream
Pineapple confit, passionfruit jelly, meringue kisses

Duo of Scottish Cheese
Mini oatcakes, grapes, chutney

Belgian Dark Chocolate Truffle for Two
Vanilla Smoothie

£30.00