

Valentines Menu

Starters

- (V) Sweet Potato and Rosemary Soup served with Homemade Bread £4.50
- Game Sharing Platter- Pigeon Breast Wrapped in Smoked Venison, Venison Haggis Scotch Egg, Duck Wings & Piccalilli £13.50
- (V) Goats Cheese and Beetroot Chutney Basket served with Beetroot Pureé and Roasted Beetroot Finished with Herb Oil £6.25
- Smoked Salmon Twice Baked Soufflé served with Cucumber, Red Onion and Caper Salad £6.50
- Japanese Sharing Seafood Platter- Tempura Fresh Squid and Prawns, Nori Salmon Sushi Rolls, Sesame Crab Rice Balls accompanied by Dips and Sauces £13.95
- Steak Tartar- Smoked Fillet Steak in a Tartar Mix Topped with Egg Yolk and served with Crostini £6.75
- Chicken & Chorizo Roulade served with Black pudding Pureé and Crispy Leeks £6.50
- Smoked Ham Hough & Apple served with a Garden Pea Velouté £6.25

Mains

- Classic Beef Wellington To Share served with Truffled Dauphinoise Potatoes, Sautéed Cavolo Nero and Béarnaise Sauce **priced per person** £27
(Please note The Beef Wellington has to be pre ordered 24 hours in advance)
- Slow Cooked Lamb Shank served with a Pistachio & Saffron Pilau Rice, Puy Lentil Curry Sauce and Homemade Keema Nann £14.95
- Lemon & Pepper Breaded Fillet of Plaice served with Buttered New Potatoes, Tartar Sauce, Pea Pureé and Pea Shoot Salad £11.95
- Pan Seared Chicken Supreme served with Fondant Potato and a Smoked Bacon, Mushroom and Shallot Jus £13.95
- (V) Homemade Tagliatelle in a Wild Mushroom and Chestnut Sauce, Parmesan Crisp and Homemade Focaccia Bread £12.95
- Chargrilled Pork Steak served with Stornoway Black Pudding Boulangere Potatoes, Roasted Apples and Tarragon Jus £12.50
- Herb Crusted Fillet of Salmon served with a Langoustine Bisque with New Potatoes and Peas £13.50
- Succulent Braised Beef served with Horseradish Mashed Potatoes, Roasted Root Vegetables and Caramelised Onion Jus £12.95
- (V) Roasted Spiced Cauliflower with Vegetable Biryani, Fragrant Curry Sauce and Lentil Paratha £13.50

This Valentines Menu is Served Solely on the 14th February 2018
Between 5-9pm Booking is Advisable
call - 01383 860325

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Prosecco

Why not treat that someone Special in your life with a Glass of Fizz?

Botter Prosecco Spumante DOC Nv – TIAMO PROSECCO, ITALY, 18.75cl

£20.65

£6.55 (Perfect for One)

Desserts

Black Forest Trifle with Kirsch Soaked Black Cherries £6.25

Hot Sticky Toffee Pudding with a Rich Toffee Sauce and Homemade Vanilla Ice Cream
£5.45

Sharing Trio of Chocolate – Chocolate Mint Mousse, Chocolate Brownie & a Rich Chocolate Fondant served with Whisky & Honey Ice Cream £12.95

French Martini Dessert, garnished with Pineapple Crisp and Fresh Raspberries £6.50

Selection of Cheeses served with Homemade Chutney, Oatcakes and Frozen Grapes
£6.95

Gin

We have a wide range of Gin available including Premium Gins such as
Eden Mill - Love Gin,
Hendricks,
Edinburgh Raspberry Gin which is perfect served with Prosecco!
and many more.

These can be served with Fever Tree Tonic, Ginger Ale or Prosecco accompanied by a tailored garnish to compliment your choice.

Liquor Coffee

What a better way to finish a meal than relax with a Liquor Coffee, feel free to choose any of our Spirits or Liquors to be added to a rich coffee then topped with Indulgent Fresh Whipped Cream

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