

VALENTINES MENU

STARTERS

Crispy Potato and Truffle Rosti

Poached hens egg, spinach
and wild garlic velouté

or

Slow-cooked Beef Cheek Croquette

Bacon jam, onion soubise,
pickled shallot

MAINS

Roast Loin of Highland Lamb

Spiced lamb shoulder and potato
cake, aubergine caviar, harissa,
carrot and apricot puree, mint jus

or

Pan Seared Fillet of Wild Hake

Confit swede, swede puree,
dill oil, tenderstem broccoli,
lemon butter sauce

DESSERT

Passion Fruit Delice Dessert for two

Rich dark chocolate cremeux, chocolate soil, chocolate sugar shard

£40 PER PERSON

**£50 DINNER WITH A GLASS OF PROSECCO
AND CHEF'S SELECTION OF CANAPES**

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

Check with the server for Vegetarian and Gluten-free options.

All prices include VAT at the current rate of 20%.