



VALENTINE'S MENU

14th February 2018

2 COURSES £25.00

3 COURSES £30.00

STARTERS

CELERIC & APPLE SOUP

wild mushrooms, crispy sage, bread

PAN SEARED SCALLOPS (£3.00 Supp)

pork belly & black pudding fritters,
crispy parma ham, sweetcorn purée

CHICKEN LIVER PÂTÉ

rhubarb jelly, spiced apple & plum
chutney, toasted ciabatta bread

CRISPY PORTOBELLO MUSHROOM

raclette cheese, tomato & red pepper
relish, black truffle & tarragon
mayonnaise

PISTACHIO-CRUSTED GOAT'S CHEESE

figs, beetroot, pear & avocado, beetroot
purée

SIDE ORDERS

Marinated Olives / Garlic Bread

£3.00

Chunky Chips / Mixed Salad / Seasonal Vegetables

£3.00

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

£4.00

MAIN COURSES

PARMA HAM WRAPPED LOIN OF LAMB

heritage beetroot, anise carrot purée,
blackberries vinaigrette, parmentier potatoes

LOIN OF HAKE WITH ASPARAGUS

fennel, courgette & pea orzo,
cherry vine tomato & chorizo sauce

ROASTED PORK BELLY

tempura of king prawns, green beans,
pan jus, apple mash potatoes

BREAST OF DUCK

shredded duck leg crispy parcel,
braised red cabbage, rhubarb & muscad wine
sauce, douchinoise potatoes

PRIME SCOTTISH FILLET STEAK

7 Oz (£5.00 Supp)

baked mushroom & tomatoes,
green peppercorn sauce, chunky chips

**IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE
PLEASE LET US KNOW BEFORE PLACING YOUR ORDER**