



VALENTINES MENU

Two Courses £45.95 | Three Course £49.95

NIBBLES

Ciabatta Bread Basket & Butter £4.95

Marinated Olives £3.95

Balsamic Oil £1.00

STARTERS

Butterfly king prawns, sweet chilli mayonnaise, rocket garnish (gf,nf)

Hand-picked crab meat, mango salsa, croutons (gf bread available, nf)

Baked chicken with tamarind yoghurt & garnish (gf,nf)

Beef terrine served with baked ciabatta (gf,df bread available, nf)

Baked & smoked aubergine finished with toasted sesame and bread (gf bread available, v,ve,df,nf)

Warm goat cheese, apple walnut salad finished with herb oil (v,gf,df)

MAINS

Organic roast chicken breast, seasonal vegetables, mushroom dolcelatte sauce (gf,nf)

Slow cooked duck leg, truffle mash, fruit compote, pomegranate jus (gf,nf)

Braised lamb shank, roasted new potatoes, grilled vegetables, mint jus (gf,df,nf)

Pepper filled with sweet potato roasted with garlic butter, parsnip puree & seasonal vegetables (v,ve,gf,df,nf)

Saffron baked Scottish salmon, seared asparagus, ginger & coconut creamy sauce (gf,df,nf)

Loin of venison, khichuri, seasonal vegetables, sweet pan jus (gf,df,nf)

SIDES

Fries (v,ve,gf,df,nf) £3.95

Parmesan & truffle fries (v,nf,gf) £5.95

House salad (v,ve,gf,df,nf) £3.95

House vegetables (steamed tenderstem broccoli & carrots v,ve,gf,df,nf) £4.95

Grilled vegetables (mix of peppers, courgette, onion) (v,ve,gf,df,nf)

£4.95

Buttered new potatoes (v,gf,nf) £4.95

Truffle mash (v,gf,nf) £5.95

Sauteed mushrooms (v,ve,gf,df,nf) £4.95

DESSERTS

Warm pecan pie served with vanilla icecream (v)

Poached rhubarb pannacotta, finished with poached rhubarb, crushed pistachio (available nut free) (v,gf,nf)

Chantilly lemon & white chocolate pavlova, served with fruit compote (v,nf)

Chocolate & orange slice, layered on chocolate brownie served with fruit compote (ve,v,gf,df,nf)

Cheese selection served with biscuits, chutney & fruits (v,nf)

Icecream & sorbet with wafer (3 scoops)

Icecream – Coconut, Mint choc chip, Salted caramel, Vanilla, Pistachio (v,gf) **Sorbet** – Passion fruit, Lemon, Raspberry (v,ve,gf,df,nf)