

— VALENTINE'S DAY MENU

— STARTERS —

Scallops

Pan seared scallops, black pudding, apple compote

Ham Hock terrine

Ham hock and garden pea terrine, toasted brioche, red onion chutney

Haggis

Haggis Bon Bons, tomato and coriander relish

Goats cheese & beetroot

Sliced beetroot, crumbed goat's cheese with fresh figs, balsamic syrup

- MAINS -

Chicken

Herb roasted chicken supreme, haggis rosti, wilted greens coated with cracked pepper sauce

Beef

Medallions of fillet, black pudding, tarragon jus

Cod

Grilled cod steak, chive mash, roasted vegetables, prawn & cherry tomato butter sauce

Tagliatelle

Fresh pasta cooked with sage, roasted red peppers and butternut squash finished with a white wine and parmesan cream

— DESSERTS —

Brownie

Warm chocolate brownie, vanilla ice cream, chocolate sauce, fresh raspberries and whipped cream

Cheese

Selection of Scottish cheese with oatcakes, bread and chutney

Cheesecake

Baked vanilla cheesecake with fresh berry compote

Trifle

Sherry soaked sponge and fruits set in raspberry jelly, custard and fresh whipped cream

2 courses £24.95 per person

3 courses £29.95 per person

Please note, there will be a discretionary service charge of 10% for tables of 8 or more people.

FOOD ALLERGIES AND INTOLERANCES: Please speak to our staff about the ingredients in your meal, when making your order.

This menu is subject to change without notice. Some dishes may contain traces of nuts.