

VALENTINE'S DAY MENU

3 COURSES £37.50 PER PERSON

STARTERS

Pan-seared Scallops

roasted garlic & herb butter pangrattato

Crispy Duck Salad

mooli, carrot, mangetout, sesame dressing, pickled ginger, red chili, spring onion, sesame

Whipped Vegan Feta Bruschetta (VE)

marinated courgette, garden peas, mint, rocket

TO SHARE

Truffle Baked Camembert

roasted macadamia crumb, toasted sourdough, caramelised red onion chutney

MAINS

Roast Peterhead Cod

new potatoes, chorizo, samphire, aioli

Wild Mushroom Gnocchi (VE)

truffle cream sauce, chive oil

TO SHARE

28oz Côte de Boeuf

triple cooked chips, peppercorn sauce, watercress
(Supplement £5)

DESSERT

Rich Chocolate Cake (VE)

black forest sour cherry compote, Chantilly

Raspberry & Limoncello Cheesecake

white chocolate crumbs, and raspberry sorbet