



VALENTINE'S MENU

Served Thursday 14th – Sunday 17th February

Complimentary Glass of Prosecco

Starter

Pan Fried Scallops & Stornaway Black Pudding with Cauliflower Puree

Bruschetta Three Ways: Classic, King Prawn, Chili & Parmesan, Chicken

Main

Pheasant breast stuffed with Haggis, wrapped in Pancetta and served with Turnip mash, Cabbage & Bacon with a Port and Redcurrant Jus

Fillet Steak with a Red Wine and Balsamic reduction,
Sautéed Potatoes and Crispy Kale

Dessert

Passionfruit Cheesecake

Eton Mess

£30 for 2 courses, £35 for 3 courses