



Valentines Special Menu

Parmesan & Emmental Croquette, mildly spiced tomato coulis

Starter

Foie Gras & Duck Liver Parfait, onion jam & toasted brioche

Terrine of Scottish King Scallops, baby leeks, wild rocket & yoghurt mayonnaise

Tempura Courgette Millefeuille, avocado guacamole & quail eggs (v)

Green Cappuccino

Main

(all main dishes accompanied with seasonal buttered vegetables)

Wild Cod Medallion, parsnip crumb & parsley pesto cream

28 day aged Beef fillet, lentil polenta fritter & Port jus

Chicken Breast, poppy seed crust, cream of tomatoes & roasted peppers

Risotto of Chestnut Mushrooms, roasted dry peas & Parmesan tuile (v)

Dessert

Tasting dessert plate

Praline Delice - Bourbon vanilla Brulée - Raspberry shortbread & almond cream

Coffee

£ TBC + discretionary 10% service