

Valentine's Day

THREE COURSES AND CHEF'S TASTER FROM £35 PER PERSON

Available Friday 13th until Sunday 15th February

STARTERS

CREAM OF TOMATO SOUP vga

Smooth cream of tomato soup, finished with a light cream garnish, bloomer bread

HAGGIS BON BONS

Crispy haggis bon bons, served with creamy Maris Piper mash and triple peppercorn sauce

CHICKEN LIVER PARFAIT

Smooth chicken liver parfait, toasted brioche, red onion marmalade

KING PRAWN TEMPURA

Crispy king prawn tempura, sweet chilli dipping sauce

SHARING CAMEMBERT FOR TWO

Baked Camembert, garlic, rosemary, toasted ciabatta

ROAST RED PEPPER HUMMUS WINTER SALAD vga

Roast red pepper hummus, orzo, roasted butternut squash, basil pesto, toasted flatbread

Main Courses

CHICKEN BALMORAL

Pan-roasted chicken supreme, stuffed with Macsween haggis, wrapped in smoked bacon, creamy Maris Piper mash, maple glazed carrots, tender-stem broccoli, finished with triple peppercorn sauce.

STEAK & ALE PIE

Slow-cooked beef in a rich ale gravy, puff pastry, creamy Maris Piper mash, seasonal vegetables.

PAN SEARED SEABASS

Roast red pepper sauce, garlic king prawns, basil oil, potato fondant, tender-stem broccoli

KING PRAWN, LEMONGRASS & COCONUT CURRY vga

Malaysian style sweet coconut curry sauce, with potatoes, chickpeas, baby spinach, basmati rice and poppadum.

SUN-DRIED TOMATO & ROASTED PEPPER LINGUINE v

Sun-dried tomatoes, roasted pepper sauce, fresh basil, finished with a balsamic glaze and topped with burrata

CHATEAUBRIAND FOR TWO

(pre-order only)

Prime fillet of beef, cooked to share, served with hand-cut chips, creamy Maris Piper mash, thyme sautéed mushrooms, roasted vine tomatoes, choice of two sauces. (£15pp supplement)

10oz SIRLOIN / 10oz RIBEYE

Cooked to your liking, with hand-cut chips, thyme sautéed mushrooms, roasted vine tomatoes, choice of sauce. (£10 supplement)

SAUCES

Triple Peppercorn

Roquefort Blue Cheese

Diane

Roasted Garlic & Herb Butter

Truffle Butter

SIDES

Hand Cut Chips £4.95

Beer Battered Onion Rings £3.95

Garlic Bread £2.95

Mini Mac & Cheese £5.25

Roasted Garlic King Prawns £6.95

Rocket & Parmesan Salad £2.95

Tender-stem Broccoli £3.50

Maple Glazed Carrots £3.50

DESSERTS

CHOCOLATE BOMBE

Dark chocolate dome filled with rich chocolate mousse and chopped peanuts, finished with warm sticky toffee sauce to pour and melt, served with vanilla ice cream

ROSE, STRAWBERRY & PISTACHIO PAVLOVA

Homemade meringue, rose cream, sugared strawberries, pistachio topping and Turkish delight

PASSIONFRUIT CHEESECAKE

Light passionfruit cheesecake on a gingernut base, topped with fresh raspberries and finished with raspberry coulis

STICKY TOFFEE PUDDING

Classic sticky toffee pudding, warm toffee sauce and vanilla ice cream

CHEESEBOARD

Isle of Mull Cheddar, Brie and Blue Murder, served with crackers, grapes and apple & plum chutney

AFFOGATO

Vanilla ice cream with hot espresso and amaretti biscuits

Add a liqueur for £3.80: Amaretto · Tia Maria · Drambuie · Glayva