

Valentines Day Starters

White Onion Veloute
Served with Warm Bread
£5.50

To Share
Twice Baked Camembert
Served on a Cranberry Dip and Ciabatta Bread
£9.95

Seared Scottish Scallops
On a bed of Pea Puree and Maple Panchetta
£7.95

Poached Asparagus
Topped with Hollandaise Sauce and a Poached Hens Egg
£8.95

Mains

To Share
Beef Wellington
Scottish Fillet of Beef in a Puff Pastry Case
Served with Hand cut Chips, Seasonal Vegetables and Madeira Jus
£39.95

Half Roasted Surrey Pheasant
Served on a bed of Sautéed winter Green's with Potato Fondant and a Port Sauce
£16.95

Pan Fried Breast of Wild Mallard
On a bed of Sautéed New Potatoes with Braised Red Cabbage and an Orange Glaze
£17.95

Supreme of Wild Scottish Salmon
Served on a bed of Spring Onion Colcannon with a Tarragon Hollandaise Sauce topped
with a Poached Hens Egg
£19.95

Butternut Squash Ravioli
Served with Wild Mushroom Sauce and a with Pine Nuts and Beetroot Salad
£14.95

Desserts

Trio of Chocolate

Belgium Chocolate Tart with Chocolate Mousse and Double Chocolate Ice Cream
£6.95

Upside down White Chocolate and Raspberry Cheesecake

£5.95

Lemon Tart

Served with a Raspberry Coulis
£5.95

Sticky Toffee Pudding

Served with a Sticky Toffee sauce and Clotted Cream
£5.95

Traditional Cheeseboard

*A Selection of Traditional Cheeses Served with Biscuits, Celery and a
Homemade Apple and Pear Chutney*
£7.95

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