

Valentine's Day



Saturday 11th -
Tuesday 14th February

**2 courses
for £15.99**

3 courses for £18.99

Starters

Goat's Cheese & Bacon Tart

Roasted red onions in a shallot & chive pastry tart with bacon lardons and creamy baked goat's cheese, drizzled with a balsamic glaze

Smoked Salmon Bruschetta

Oak-smoked Scottish salmon on a rustic caper & herb mayonnaise with cucumber ribbons and fresh dill

Chicken Skewers

Tender breast of chicken with our very own beetroot & fennel sauce

Mains

8oz Sirloin Steak

28-day matured for extra flavour and tenderness, cooked to your liking and served with chips, grilled tomato and a field mushroom

Venison Medallions

Delicious haunch medallions in a rich red wine sauce with cabbage & bacon, roasted baby new potatoes and mouth-watering redcurrant chutney

Organic Shetland Salmon

Baked fillet of salmon, wrapped in crispy pancetta, with cheese mash, green beans and white wine & pesto sauce

Puddings

Drunken Pineapple

Caramelised pineapple wedges in a dark rum syrup with clotted cream vanilla ice cream

Millionaires Shortbread Sundae

Crushed chocolate & caramel shortbread bound with toffee sauce, Cointreau cream and caramelised apples, topped with crushed walnuts

Sticky Toffee Pudding

Moist sponge with juicy sultanas, butterscotch sauce and banana ice cream

A vegetarian option is available – ask a team member for details.