



## ST VALENTINE'S DINNER MENU

### ARRIVE TO A COMPLIMENTARY GLASS OF FIZZ...

Traditionally oak smoked highland salmon mousse, horseradish and lemon dressing  
(v) Salad of honey glazed root vegetables, crumbled feta cheese & rosemary vinaigrette  
Roasted and pressed free range chicken terrine, pickled gherkins and beetroot salsa

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Followed by a palate cleansing sorbet

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Char-grilled Rump steak, bearnaise sauce & chunky chips  
Baked free range Tamworth pork tenderloin, wellington style, rich port sauce  
Pan fried fillet of sea bass topped with north atlantic prawns and Avruga caviar  
(v) Mille-feuille of wild mushrooms and tarragon on a red onion marmalade

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### SHARING DESSERTS

Fine Belgian chocolate mousse, vanilla crème brûlée, white peach delice and a lemon and orange tartlet

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Fresh tea or coffee with chocolate mint

£27.50

*(v) Suitable for vegetarians  
Some of our menu items contain nuts and other allergens.  
Some menu items may also contain small fruit stones and fine bones.  
There is a small risk that tiny traces of these may be in any other dish or food served here.  
Please ask one of our team for more information.*