

Valentines Menu

2 Courses £35 / 3 Courses £40

Starters

Saffron Lobster soup

Lemon oil, chives, focaccia bread

Seared Scottish king scallops

Wild garlic and butternut squash, chilli jam

Goat cheese heritage beetroot salad

With toasted hazelnut and balsamic glaze

Mains

28 day dry aged Scottish rib-eye steak

Fondant potatoes, wild mushroom and black garlic sauce

Roast herb crust rack of lamb

Baked sweet potatoes, baby vegetables, rosemary jus

Wild sea bass

Wilted spinach, grilled artichoke, pink grapefruit hollandaise

Truffle wild mushroom risotto

Dessert

Mango and Passion fruit mousse

With coconut ice cream

Mini dark chocolate fondant

With vanilla ice cream