

VALENTINE'S 2026

STARTERS

Blade of beef and haggis bon bons, apple gel
and blackberry jus

Thai red crab cakes with a wasabi mayonnaise
and coriander salad

Grilled asparagus, crispy beetroot and feta
toasted focaccia with a truffle pea puree
(vg)

MAINS

Seabass fillet with smoked paprika,
pea and chorizo paella and shaved parmesan

Smoked bacon and mozzarella chicken kiev
with a wild mushroom and garlic potato gnocchi

Roast cauliflower, butterbean and cashew nut
korma with braised rice and homemade chapati
(vg)

DESSERTS

Lemon and honeycomb tart
with champagne sorbet

Dark chocolate brownie with white chocolate
mousse and vanilla pod ice cream

Passion fruit and blueberry pavlova
with raspberry sorbet
(vg)

2 Courses £28.50

3 Courses £35.50

COCKTAILS

Berry into you
Vodka, strawberry liqueur,
lime juice, strawberry

Peach me if you can
Peach de vigne, gin,
passion fruit, lemon juice

£7.95
with your meal

(vg) Vegan Dish

Some dishes may contain nuts. Allergen advice sheets are available.