

# VALENTINES



## Cocktails

### GEISHA

Rose prosecco, lychee juice, rose essence, gin 8.5

### FRENCH KISS

Champagne & wild strawberry liqueur 11

### ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso 9

### WHISKEY APPLE SOUR

Bourbon, bitters, cointreau, 9.50  
apple juice

See our drinks menu for full selection

## Starters

### PANKO BREADED PORK CHEEK TERRINE

Rhubarb ,black pudding ,Crackling gf\* df

### PAN FRIED KING OYSTER MUSHROOMS

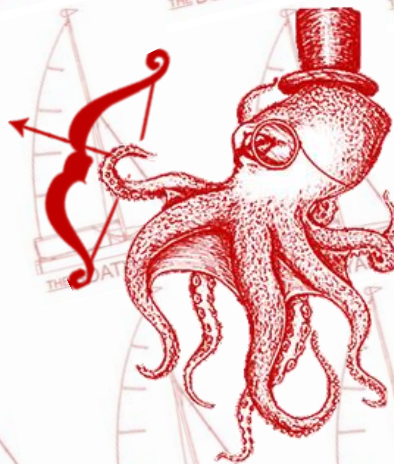
tempura battered Japanese mushrooms, smoky crispy  
aubergine and green pea puree vg gf\*

### NIARBYL CRAB

crab custard, pickled apple, apple jelly gf

### SEASIDE PLATE TO SHARE

Local lobster salad, kipper pate & seaweed  
scone, Salt cod scotch egg, red pepper  
& picante chorizo sauce, gf\*



## Mains

### HALIBUT FILLET

Poached in red wine, mushroom, shallot, thyme  
bourguignon sauce, olive oil creamed potatoes gf df

### LOCAL PHEASANT

Pan fried breast, toasted dhal puree, dehydrated carrot  
cake, pheasant ragu, local haggis potato fondant gf\*

### HAKE

Oven roasted, aubergine caviar, sardine tomato ketchup,  
tomato olive dressing, confit egg jacket potato,  
buckwheat tuille gf\*

### LEMON SOUL TOFU MEUNIÈRE

Vegan butter basted marinated tofu, super green mash,  
samphire, charred shallots yuzu emulsion,  
lemon pearl caviar & dill oil

### TREACLE CURED CHATEAUBRIAND TO SHARE

Battered pickled onion rings, beef fat brioche with  
Marmite butter, smoked brisket stuffed portobello  
mushroom, herb emulsion, twice cooked chips gf\*

## Dessert & cheese

### CHOCOLATE FONDANT

chocolate fudge sauce, crème anglaise vg

### STRAWBERRY AND PASSION FRUIT TERRINE

Strawberry liqueur coulis, roasted strawberries  
& passion fruit jelly gf\*

### BAKED YOGHURT

Poached rhubarb and confit of orange,  
citrus Chantilly gf

### CHEESEBOARD TO SHARE

Local goats cheese from High Tilt Farm, stilton scones,  
creameries vintage cheddar, warm camembert, Ross bakery  
focaccia bread, grapes & apple, crackers

### COFFEE

Homemade Chocolates gf

df = dairy free,  
gf = gluten free,  
vg = vegan

gf\*/df\*/vg\* = adjusted on request.  
Cannot guarantee absence of nuts/dairy.

