

VALENTINES DINNER

Friday 14th & Saturday 15th February 2025

TWO COURSES 27 | THREE COURSES 33

GOATS CHEESE BRUSCHETTA

Caramelised Red Onion, Walnuts v, gfo, ns

TOMATO & BASIL ARANCINI

Parmesan vg

SMOKED SALMON TARTARE

Dill, Capers, Lemon, Crème Fraîche, Sourdough gfo

POLENTA STACK

Roasted Mixed Vegetables, Black Olive Tapenade, Basil Oil, Parmesan gf, vg

PAN-ROASTED COD

Black Lentils, Pancetta, Parsley Oil gf

8oz ABERDEEN ANGUS RUMP STEAK

Fries, Charred Shallot, Béarnaise Sauce gf

LEMON & THYME CRÈME BRÛLÉE v

WHITE CHOCOLATE & RASPBERRY CREAM CHOUX

Raspberry Gel v

AFFOGATO

Vanilla Bean Ice Cream, Espresso v, vgo, gf

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds
If you have an allergy or intolerance please let us know