
Valentine's Menu

SOUP

Wild Mushroom and Truffle Soup, Parmesan Crostini (NF)

FISH COURSE

Marinated Scottish Salmon Fillet, Avocado Puree, Pickled Fennel and Salmon Caviar (GF-NF)

MEAT COURSE

Roast Duck Breast, Slow cooked Beetroot, Burnt Orange and Port Reduction (GF-NF)

DESSERT

Chilled Lemon Soufflé (GF-NF)

Four Course Menu £35 per person

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.