



Valentines Menu

Pan fried Isle of Mull Scallops served with a smoked fish risotto, crayfish veloute,
rocket leaves, rosemary and parmesan tuiles *Mo l g Sd*

Roast garlic and potato soup

Pheasant ballotine served with toasted crusty bread, pork jelly and a red chard, pomegranate and
walnut salad *g Sd*

Trio of Crostini: black olive tapenade, humus and grilled red pepper crostini
served on a bed of mixed leaves *g l sd* (Vegan)



Fillet of Beef Rossini served with Pont Neuf potatoes garlic greens and red wine sauce *l g Sd*

Pan fried halibut fillet served on a bed of sautéed baby potatoes, seared spinach and
a creamy dill and crayfish sauce *Sd l f e*

Pan fried duck breast served with an Arran mustard and whisky sauce, dauphinoise potatoes and
braised cabbage *Sd l Mu*

Aumônières, wheat leaf purse filled with butternut squash, spinach, halloumi cheese
and a tomato sauce *g l*



Profiteroles with a passion fruit coulis *l g e*

Cheese selection *l*

Chocolate fondant served with flambéed pineapple and ginger *l g e*

Allergen Advice Key

Gluten - *g* | Eggs - *e* | Fish - *f* | Peanuts - *p* | Milk - *l* | Celery - *Ce* | Mustard - *Mu* | Sesame - *s*
Molluscs - *Mo* | Nuts - *n* | Crustaceans - *Cr* | Lupin - *Lu* | Soya - *So* | Sulphur Dioxide - *Sd*

Should you have any food allergies or dietary
requirements please inform your server.
N.B. Animal lard is used in all deep fried dishes.