

Valentine's Weekend Menu

3 Courses £25 per person

1 bottle of Prosecco between 2 people.

A TASTING PLATE OF STARTERS TO SHARE

Pork and prawn spring rolls, red pepper and chilli dip

Crispy duck salad, green papaya, watercress, cucumber, spring onions, soy and chilli

Tempura sweet potato and baby corn, soy and mirin dip

MAIN COURSE

Medallions of Scottish beef fillet, wild mushrooms, creamed potato, red wine jus (£4 supplement)

Or

Steamed sea bass fillet served with bok choy, coriander and mild coconut cream

Or

Marinated artichoke hearts, West Country goat's cheese, sautéed wild mushrooms, cep cream.

DESSERT

Baked lemon tart with Crème Chantilly and raspberry coulis

Or

Double chocolate truffle, Champagne sorbet, passion fruit sauce