



Love is in the Air

Valentines Specials Menu available alongside our all-day menu from Thursday 12th until Saturday 14th February

STARTERS

Goats Cheese Bon Bons

With Arran Onion Chutney, Candied Beetroot & Raspberry Dressing (Veg) £8.25

Philly Cheesesteak Spring Rolls

Marinated Rump Steak, With Roasted Red Peppers, Onion & Mushrooms, Served With A Chilli Cheese Dipping Sauce £10.25

Native Oysters

With Chilli, Ginger & White Wine Vinegar **OR** With Shallot Mignonette, Lemon & Sriracha (GF)
£2.75 each

Char Sui Bao Buns

Asian Style Vegetables, Pineapple Relish, Fresh Chilli & Sesame £8.95

Camembert (for 2 to share)

With Hot Honey Drizzle, Sea Salt & Rosemary, Toasted Focaccia (GFA) £17.50

MAIN COURSES

His/Hers Steak Platter

12oz Ribeye 7oz Fillet Steaks, served with Roasted Tomato, Haggis Stuffed Mushrooms, Onion Rings, Skinny Fries & Peppercorn & Bearnaise Sauce (GFA) £79.95

Lobster & King Prawn Linguine

Cherry Tomato, Spring Onion, Basil in a Lightly Spiced San-Marzano Tomato & Mascarpone Sauce, with Fresh Parmesan, Lemon & Herb Pangratatto & Toasted Garlic Bread £29.95

Wild Atlantic Halibut Bourguignon

Seared Halibut, on Creamed Spinach & Chive Mash, served with a Cripsy Pancetta, Wild Mushroom & Baby Onion Red Wine Jus (GF) £27.50

Pulled Pork Ragu Rigatoni

In a Rich Red Wine & Tomato Sauce, served with Toasted Garlic & Herb Bread & Fresh Herb Oil £17.95

Lentil Dhal

With Coconut Rice, Fresh Coriander, Garlic Naan & Coconut Yoghurt (V/GFA) £16.95

DESSERTS

Chocolate Indulgence Grand Dessert (for 2 to share)

Dubai Cheesecake, Chocolate Mille Feuille, Warm Chocolate Tart, served with Vanilla & Salted Caramel Ice Cream £18.95

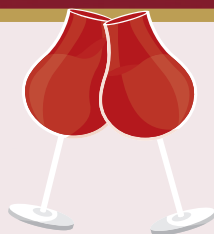
Cheeseboard (for 2 to share)

Artisan Cheese Selection, served with Homemade Chutney, Crackers & Grapes (GFA) £19.95

FOOD ALLERGENS AND INTOLERANCES

Our products are made with ingredients that contain allergens. please speak to a member of our staff about your requirements before ordering.

v - vegetarian gf - gluten free gfa - can be adapted to gluten free



Galentine's Day

Galentines Specials Menu available alongside our all-day menu from Thursday 12th until Saturday 14th February

2 Courses & Drink: £28.95

(1 Small Plate, Dessert & Drink)

3 Courses & Drink: £35

(2 Small Plates, Dessert & Drink)

TO SIP

Whispering Angel Rosé

175ml Glass

Pretty In Peach

White Peach, Fresh Mint, White Rum, Lime Juice & Sugars

Prosecco

175ml Glass

Passion Royale

Vanilla Vodka, Pineapple, Passionfruit, Orange Juice & Cointreau

Seachange Non-Alcoholic Prosecco

175ml Glass

Blushing Bestie

Fromboise, Pineapple, Raspberry Vodka & Sugars

WHY NOT ADD...

A Round of Tequila Rose Shots - £3.95 Each

SMALL PLATES

Smaller portion Main Courses, to either have yourself, or Share for the Table - please choose 1 per person

Lobster & King Prawn Linguine

Cherry Tomato, Spring Onion, Basil in a Lightly Spiced San-Marzano Tomato & Mascarpone Sauce, with Fresh Parmesan, Lemon & Herb Pangratatto & Toasted Garlic Bread

Hamburger Deluxe Sliders

2 Sliders of Beef Patties, Topped With BBQ Brisket, Jalapeño, Smoked Cheddar, Crispy Onions

Pepperoni & Hot Honey Pizzetta

San Marzano Tomato Sugo, Pepperoni, Hot Honey Drizzle, Baby Basil & Buffalo Mozzarella

Crispy Tempura

Served with Sweet Chilli & Teriyaki Lemongrass Dipping Sauce (GFA)
Chicken // Vegetable

Lentil Dhal

With Coconut Rice, Fresh Coriander, Garlic Naan & Coconut Yoghurt (V/GFA)

Cod & Crab Fritters

With a Sweet Chilli & Lime Mayonnaise & a Pickled Cucumber Relish (GF)

8oz Sirloin Steak

Served with Pink Peppercorn Sauce, Crispy Fries, Roasted Tomato, Haggis Stuffed Mushroom & Watercress (GFA)
(£5 supplement)

Pulled Pork Ragu Rigatoni

In a Rich Red Wine & Tomato Sauce, served with Toasted Garlic & Herb Bread & Fresh Herb Oil

Chicken Liver Pate

With Toasted Garlic Sourdough, Dressed Salad & Arran Red Onion Chutney (GFA)

Teriyaki Beef Spring Rolls

Marinated Beef Brisket, with Crunchy Asian Slaw, with Pineapple, Chilli & Lime Salsa, served with a Lemongrass Teriyaki Dip

Panko Monkfish Scampi

Served with Tartare Sauce, Fresh Lemon & Capers

DESSERTS

Chocolate Indulgence Grand Dessert (for 2 to Share)

Dubai Cheesecake, Chocolate Mille Feuille, Warm Chocolate Tart, served with Vanilla & Salted Caramel Ice Cream

Cheeseboard (for 2 to Share)

Artisan Cheese Selection, served with Homemade Chutney, Crackers & Grapes (GFA)

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