



VALENTINES DAY MENU 2019

Smoked ham terrine

Sweet pickled vegetables, sticky pineapple, crispy ciabatta wafer

Kedgeriee

Arancini style, creamy curry, yoghurt and lime dressing, rocket

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Duo of Scottish hill lamb

Sticky braised shoulder, with sweet two bone rack, confit potato, succulent sous vide carrot, lamb jus

Roulade of chicken breast

with rich feta and spinach, wild mushroom, cream and buttery mashed potato

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Millionaire tart

crisp pastry, aeriated chocolate mousse, chocolate tuille

Edinburgh pink gin jelly

with pomegranate seeds and confit of forced rhubarb

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A sexy gin spritzer cocktail

£35 per person

BOOKING ESSENTIAL