

Valentine's Day Menu



STARTERS

CHICKEN LIVER AND BRANDY PATE
with toasted brioche and an apricot chutney

PEA, LEEK AND SPINACH RISOTTO (V)
with truffle oil, rocket and parmesan

TRIO OF SCOTTISH SALMON
(gravalax, hot smoked and fresh poached)
with cucumber, avruga caviar and a dill dressing

ROASTED FLAT CAP MUSHROOMS (V)
with Arran blue cheese, celeriac remoulade and basil pesto

CREAM OF ASPARAGUS SOUP (V)
with persillade and parmesan Chantilly

MAINS

SPICED BREAST OF SCOTTISH CHICKEN
with Bombay potatoes and a warm pineapple and mango salsa

BRAISED BLADE OF BEEF BOURGUIGNON
with garlic mash and greens

ESCALOPE OF SALMON
with stir-fried vegetables, noodles and an Asian scented broth

TWICE COOKED BELLY OF AYRSHIRE PORK
with crushed herbed potatoes and a spiced apple jus

OVEN BAKED CANNELLONI (V)
with ricotta, lemon, parmesan and aged balsamic

DESSERTS

ICED CRANACHAN PARFAIT
with a raspberry compote and raspberry sauce

CINDER TOFFEE AND MARSHMALLOW CHEESECAKE
with macerated strawberries and coconut ice cream

WATERSIDE CHEESEBOARD

DARK CHOCOLATE AND MINT TORTE
with vanilla ice cream and peppermint syrup

WARM APRICOT AND ALMOND TART
with saffron crème anglaise and a praline tuille

£13.95 Two-courses
(starter and main course - available 12pm-5pm)
£18.95 Three courses
(available all day)