

Valentines Tasting Menu

Amuse Bouche

Rich langoustine bisque, winter black truffle

*Braised belly of “Middle White” pork, Hebridean scallop, Stornoway black
pudding*

Duo of Organic Sea trout, textures of beetroot and horseradish

*Pan fried fillet of Irish beef, tender sweetbreads, baby vegetables
and béarnaise sauce*

Chef's Pre-dessert

Assiette of “Amedei” chocolate

Coffee and truffles

This menu is available for non-residential guests.

Please contact our Reception Team for further information on 01342 810567.