

hazel

Valentines Menu

Starter

Cream of cauliflower velouté, rarebit, herb oil

Hazel Crossbill Gin & lime cured Scottish salmon, beetroot, creme fraiche, dill oil

Chicken and tarragon rilette, liver parfait, celeriac and apple salad, toasted brioche

Main Course

Grilled 8oz sirloin steak, mushroom and tomato, fries, creamy pepper sauce

Roasted cauliflower and tempura tender stem, coriander & coconut raita, pickled cucumber

Seared Shetland salmon with French style peas, Keta caviar, beurre blanc

Roasted breast of chicken, confit potatoes and romesco, carrots, tarragon sauce

Dessert

Baked Alaska for two with Hazel Crossbill Gin and rhubarb, orange compote, honeycomb

Afters

Cherry pate de fruits

Cocktails

All £10.50

Brandy for my Valentine

Brandy, fig, chocolate, vanilla

Devil's Margarita

Tequila, chilli, orange, lime, red wine float

Strawberry Dream

Pisco, strawberry, mint, lemon

£45 per person

Please let your server know of any dietary requirements, allergen information is available on request. Although we strive to take every precaution, unfortunately we cannot guarantee the total absence of trace allergens in our dishes.

Please note that a discretionary service charge of 10% will be added to your total bill.

V: Vegetarian **VG:** Vegan **VGA:** Adaptable to be vegan