

Valentine Tasting Menu

*Executive Head Chef Iain Conway will create a Dining Experience for your table
which reflects
The Markets, the Garden, the Sea & the Seasons*

Amuse Bouche

Baked Loch Fyne Oysters
Watercress and Garlic



Octopus

Chorizo, Polenta & Aged Parmesan



Confit of Duck Leg Tart

Girvan Beetroot, Grape, Shallot



Wild Sea Bass and Troon Langoustines

Fennel, Citrus, Caviar



Corn Fed Chicken Rossini

Foie Gras Parfit, Pomme Rosti, Madeira



Strawberries & Champagne



Lochgreen Mini Grand Dessert



*Cafetière of Freshly Ground Coffee or Pot of Tea,
Chocolate Dipped Strawberries*

£65.00 per person

With Perfectly Paired Wines £100 per person

Any dietary and allergen requirements please speak to a member of staff