

THE QUEEN'S HEAD

SIGNATURE VALENTINE'S EXPERIENCE MENU

2 courses £47.50 per person, 3 courses £57.95 per person

Glass of Champagne

Amuse bouche

Chilled bloody Mary gazpacho, chilli salt

Starters

Plate of Severn & Wye smoked salmon, capers, fresh dill and lemon *gf

Aubrey Allen dry aged beef tartare, sourdough crouton, Clarence Court soy cured egg yolk *gf

Hot honey kissed burrata, charred carrots, dukkah v gf

Vodka battered scallops, beetroot and horseradish, miso and seaweed crumb (£5 supplement) *gf

Mains

Seared fillet of monkfish, charred leeks, dashi poached new potatoes, salmon caviar, beurre blanc gf

Roasted sweet potato, wild mushroom, and winter truffle pithivier, cavolo nero, charred onion *ve

Fillet of Sussex pork stuffed with prosciutto and parmesan, maple glazed belly, lovage mash, apple and calvados

Beef Wellington to share, Bordelaise sauce, dauphinoise potatoes (£10 supplement per person)

Desserts

Braeburn apple Tarte Fine to share, Armagnac syrup, French vanilla gelato, brandy snap tuile v

Trio of desserts to share, hot chocolate fondant, Gâteau opéra, chocolate bomb, salt caramel pouring sauce

Cheese board to share Cornish brie, Cashel blue, onion puree, fig and sultana toast

Petit fours £5

Coffee & Petit fours, local artisan truffle, salted caramel and cocoa

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VE ON REQUEST (*GF) = CAN BE ADAPTED TO GF ON REQUEST

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.