

# THE QUEEN'S HEAD

## VALENTINE'S DINNER FOR TWO

2 courses £32.95 per person, 3 courses £39.95 per person

*Glass of Fizz*

### *Starters*

**Cauliflower velouté**, Jerusalem artichoke crisps, parmesan, chive \*gf

**Duck liver parfait**, confit onion and sherry marmalade, truffle cream & toasted brioche \*gf

**Seared scallops**, roasted crown prince pumpkin, confit potato, miso & dashi cream, furikake (£5 Supplement) gf

**Molten fondue to share**, Chateau de la Roche & raclette, crunchy apple, roasted cauliflower, romanesco, sauteed potatoes, sourdough bites, cornichons

### *Mains*

**Pork belly**, charred asparagus, kohlrabi, grapefruit slaw \*gf

**Char-grilled smoked haddock fillet, dill and chive fishcake**, poached Clarence Court rich yolk egg, mustard cream gf

**Wild mushroom risotto**, porcini crumb, baby watercress, freshly grated parmesan \*ve gf

**22oz Rib of English beef to share**, miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries (£10 per person supplement) \*gf

### *Desserts*

**Hot chocolate fondant**, salted caramel ice cream v

**Affogato**, vanilla gelato, artisan espresso v gf

**Pavlova to share**, macerated strawberries, Crème Chantilly gf

*Or if you prefer, you can swap dessert for a Valentine's Cocktail as your third course*

(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.