



TUDOR FARMHOUSE

VALENTINES DAY MENU

£60

ACCOMPANYING FLIGHT OF SIX WINES £30 (OPTIONAL)

“Vegan scallops” King Oyster mushroom, vegan black pudding, pickled cauliflower

Mouclade mussels, fresh bread

Chateaubriand, fondant, caramelised shallots, honey roast vegetables, tarragon

Chocolate fondant, blood orange ice-cream

Walnut cake, blue cheese, chutney

Coffee or tea with home-made petit fours

FLIGHT OF WINES

A 70ml serving of wine has been selected to accompany each dish. The wine recommendations have been selected on the basis of their origin, characteristics and compatibility with the dishes.

An additional menu of vegetarian options and full of list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.