



THE TOWN CRIER

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# VALENTINES MENU

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## STARTERS

**CREAMY GARLIC & WILD MUSHROOM BRUSCHETTA** (GFA - VEG)

Tarragon - Shaved Parmesan - Toasted Sourdough

**CHIANTI BRAISED BEEF CHEEK CROQUETTE**

Maple & Dijon Aioli - Pickled Shallots

**HAND DIVED SCALLOPS** (GF)

Charred Leek Purée - Chorizo Crumb (£3 Supplement)

**ROASTED BUTTERNUT SQUASH SOUP** (GFA - VG)

Crispy Fried Sage Leaves - Focaccia Croutons - Vegan cream

## MAIN COURSE

**FILLET OF BEEF WELLINGTON**

Garlic and Thyme Fondant Potato - Honey Glazed Heritage Rainbow Carrots - Port & Red Wine Jus (£6 Supplement)

**TENBY CRAB BUCATINI**

Chilli - Parsley - Lemon and Chardonnay Sauce

**PROSCIUTTO WRAPPED SUPREME OF CHICKEN**

Apricot & Chestnut Stuffing - Smashed Roast Jersey Royals - Carrot & Brown Butter Purée - Sautéed Greens - Roasting Juices

**THAI YELLOW CURRY** (GFA - VG)

Sweet potato - Pak Choi - Tenderstem - Mange tout - Beansprouts - Coconut Jasmine Rice - Cauliflower Pakora

**HARISSA & MAPLE ROASTED CAULIFLOWER STEAK** (GF - VG)

Spiced Courgettes - Garlic, Lemon & Tahini Sauce - Vegan Feta - Pomegranate

## DESSERTS

**CHOCOLATE FONDANT** (GF)

Barti Rum Cream - Chocolate & Hazelnut Ganache

**BAILEYS & SALTED CARAMEL PROFITEROLES**

Madagascan Vanilla Cream

**RED VELVET SKILLET COOKIE**

White Chocolate Sauce - Vanilla Ice Cream

**CHOCOLATE COVERED STRAWBERRIES** (GF - VGA)

Crushed Meringue

**PASSIONFRUIT PANNA COTTA**

2 COURSE - £29

3 COURSE - £32

GF - Gluten Free, GFA - Gluten Free Available, VG - Vegan, VEG - Vegetarian Available  
Please tell a member of staff if you have any allergies or intolerance

