

VALENTINE'S SPECIALS

SNACKS

Four Maldon Oysters with Champagne Mignonette £12

Taramasalata with Lavoch Crackers £4

Salted Almonds 3.75 | Noccelara Olives £3.75

STARTERS

Italian Wedding Soup 6.5

Haggis Bon Bon, Mustard & Whiskey Jus & Honey crisp Apple Salad £8

Hand Dived Shetland Scallop in Shell, braised Seaweed, Dashi Butter sauce *MARKET PRICE*

Roasted Baby Beetroot, smoked Ricotta, Comice Pear, Thyme Tapioca £7

MAINS

20oz Shorthorn Rib of Beef, Bearnaise & Bordelaise sauce, buttered Kale and a choice of triple cooked Chips or Truffle Potato Purée £70 (to share)

10oz Shorthorn Ribeye Steak, semi dried Tomatoes, triple cooked Chips, Bearnaise or Bordelaise sauce £29

Quendon Estate Venison Loin & Boudin, Parsley Root, Kings Cabbage, Jerez & Sage sauce £28

1/2 Lobster Thermidor, Pasta Puttanesca *MARKET PRICE*

Salmon en Croute, creamed Spinach, English Wasabi, Watercress Pesto with Violetta Potatoes £18

Chicory Tart Tatin, Baron Bigod Cheese, Walnut Agrodolce £14

DESSERTS

Caramelised White Chocolate Namelaka, Popcorn, Peanut Praline £9

Espresso Martini & Madeleines £14

Rum Baba, exotic Fruit with Koko Kanu Cream £8

Treacle Tart with Salted Caramel Ice Cream £8

Raspberry & Rose, Lychee Pavlova £11

WITH COFFEES & TEAS

Chocolate & Macaroons £7

V Vegetarian VG Vegan GF Gluten Free
Please let a team member know of any allergies or dietary requests
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of winning a night's stay at one of our Chestnut inns
www.chestnutgroup.co.uk