# Valentine's Menu 

## THE TALKHOUSE

# 2 COURSES FOR£31.50 OR 3 COURSES FOR£36.50 <br> INCLUDES A COMPLIMENTARY GLASS OF PROSECCO UPON ARRIVAL PLUS A ROSE TO SHARE 

## STARTERS

CHILLI, LIME, \& CORIANDER KING PRAWNS, TOASTED CIABATTA (GF)(DFA)
CARPACCIO OF WATERPERRY FARM FILLET FINISHED WITH CAPERS, OLIVES, \& GRANA PADANO (GF)(DFA)

TOMATO, RED ONION, \& BASIL BRUSCHETTA, ROCKET \& BALSAMIC GLAZE (GFA)(DF)(VG)

## MAINS

LOCAL VENISON TENDERLOIN, DAUPHINOISE POTATOES, CARROT \& CORIANDER PURÉE WITH SILVERSKIN ONIONS

MEGRIM SOLE, TENDERSTEM BROCCOLI, RÖSTI, LEMON BEURRE BLANC (GF) (DFA)

MOROCCAN Style VEGETABLE TERRINE (GF)DFA)
8OZ RIBEYE WITH ROASTED MUSHROOM \& SALAD, TRIPLE COOKED CHIPS \& PEPPERCORN SAUCE (+6 SUPPLEMENT) (GFA)(DFA)

## DESSERTS

RASPBERRY BAVAROIS WITH WHITE CHOCOLATE SHORTBREAD
FRESH DOUGHNUTS SERVED WITH CARAMEL SAUCE \& CHOCOLATE GANACHE

CHOCOLATE \& CARAMEL TART, CHOCOLATE SAUCE, CANDIED HAZELNUTS (GFA)

TREACLE TART WITH WHIPPED CREAM (VGA)

IF YOU REQUIRE ANY INFORMATION REGARDING THE INGREDIENTS/ALLERGENS OR FOOD PREPARATION FOR ANY OF OUR FOOD OR, DRINK, PLEASE ASK YOUR SERVER.

A Discretionary $12.5 \%$ SERVice charge is added to each bill \& Shared fairly between ALL STAFF

