



VALENTINES DAY

2 courses for £20

3 courses for £25

STARTERS

Courgette Soup

black truffle, truffle oil, served with bloomer G

Pan Seared Scallops

pea puree, bacon jam & bacon crumb CR

Duck Rilette

sourdough crostini, cherry compote, spring leaf salad G,SO

MAINS

Flat Iron Steak

dauphinoise potato, spring greens, roasted balsamic shallots & red wine jus M,SO

Wild Mushroom Risotto

truffle oil & pickled mushroom, rocket, sundried tomato, parmesan & pine nut N

Crab & Prawn Stuffed Plaice

new potato, lobster bisque, foraged sea vegetables F,CR,MO,M

DESSERTS

Affogato, macaron M,E

Apple Tart

served with pouring cream G,E,M

Classic Tiramisu G,E,M,S

Chocolate Fondant *to share*

vanilla ice cream G,E,M,S



DUKES HEAD
HOTEL

VALENTINES DAY

Friday 14th February

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya



Vegan *on request*



Vegetarian *on request*



Non gluten *on request*