

# 1865 | VALENTINE'S DAY | £45 PP

*The Queens Hotel*

## STARTERS

### ROAST BUTTERNUT SOUP (VG)

*Rosemary focaccia*

### DUCK LIVER PARFAIT

*Red onion marmalade, duck fat brioche*

### BEETROOT & FORT GIN CURED SALMON

*Pickled slaw, lemon & chive crème fraîche, soda bread*

### OLD WINCHESTER & TRUFFLE DOUBLE BAKED SOUFFLÉ (V)

*Truffle cream sauce*

## MAINS

### RIBEYE

*Triple cooked chips, slow roasted tomato & mushroom, peppercorn sauce*

*(Supplement £6)*

### CHICKEN BREAST

*Chicken & mushroom pie, wild mushroom ketchup, green beans, pomme purée, chicken jus*

### PAN FRIED HAKE

*Saffron & mussel risotto*

### OX CHEEK BOURGUIGNON

*Clotted cream mash, braised carrot, Bordeaux jus*

### AUBERGINE & CASHEW TAGINE (VG)

*Lemon & coriander couscous, sweet potato falafel, grilled flatbread*

## DESSERTS

### CRÈME BRÛLÉE (V)

*Sea salt sablé biscuits*

### CHOCOLATE, PEANUT CARAMEL (V, GF)

*Set chocolate crèmeux, caramel sauce, peanut brittle, peanut butter ice cream*

### TIRAMISU (V)

*Coffee soaked sponge fingers, mascarpone, shaved chocolate, mascarpone ice cream*

### STICKY TOFFEE PUDDING (V)

*Toffee sauce, vanilla ice cream*

### CHEESE BOARD (V)

*Please ask your server for today's selection*

*(Supplement £3)*

*A discretionary 10% service charge will be added to your final bill.  
Please inform your server if you have any allergies or special dietary requirements.*