

1865 | VALENTINE'S DAY | £55 PP

The Queens Hotel

STARTERS

ROAST LEEK & POTATO SOUP (V)

Old Winchester, watercress oil

LOBSTER, PRAWN & CRAYFISH COCKTAIL

Baby gem, bread and butter

CHICKEN LIVER PARFAIT

Brioche, onion chutney

HERITAGE TOMATOES (V)

Bocconcini, basil oil, sourdough croutes

MAINS

DRY AGED ROAST SIRLOIN OF BEEF

Fondant potato, seasonal greens, bone marrow, red wine, shallot & thyme sauce

ROAST LAMB RUMP

Black garlic champ, salsa verde

PAN SEARED HALIBUT

Thermidor sauce, fennel boulangère, dill oil

PEARL BARLEY NEW FOREST MUSHROOM RISOTTO (V)

Cep butter, Old Winchester

DESSERTS

PAVLOVA TO SHARE (GF)

Chantilly cream, spring berry compote

WARM CHOCOLATE FONDANT

Warm chocolate sauce, crushed honeycomb, gold dust

PEACH PANNA COTTA (GF)

Bellini, passion fruit

BLACKSTICKS BLUE OR BARBERS VINTAGE CHEDDAR

Fruit bread, candied walnut

*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.*