



Valentine's Day

14TH FEBRUARY



Join Us For A Romantic
7 Course Meal For 2

Arrive For 7:00pm
Service At 7:30pm



Fresh Roses for your couple
Arrival drink consisting of Sparkling Rose
Professional Harpist
Private dining in our exclusive 'Ikkadu Room'
Take home freshly home-made chocolates
by our head chef



£79.95 Deposit Required
Limited Spaces Available

Book Now
thekingsheadpub.com
01622 843264





VALENTINE'S DAY MENU

£79.95 Per Person

AMUSE BOUCHE

STARTERS

Tamarind-Cured Duck
blood orange, celery cress. GF

Confit Salmon
cucumber, dill, salmon roe. GF

Beetroot Tartare
apple, shallots, chives, raspberry vinegar. GF, V, Vegan

PALATE CLEANER

MAINS

Poussin
leg and breast, wild mushrooms, truffle mash, chicken jus, tarragon oil. GF

Cod Loin
grilled leeks, miso pearl barley, spicy tomato sauce.

Celeriac Cannon
smoked aubergine, pine nuts, Greek cheese, pomegranate, lambs tongue lettuce. GF, V, Vegan

Dry Aged Chateaubriand of British Beef (to Share) (+£30 supplement)
12oz of the finest cut of British Beef, dry aged in our very own curing cabinet, served with skin on triple cooked chips
glazed silver skin onions & peppercorn sauce. Chef's recommended temperature - medium rare.

PRE DESSERT

DESSERTS

Flexible Chocolate Ganache
passion fruit curd, cocoa tuile, lime zest. GF, V, Vegan

Rhubarb Souffle
forced rhubarb, honeycomb, crème fraiche. GF

Macerate Strawberries
strawberry sorbet, champagne gel, black pepper tuile. GF, V, Vegan

PETIT FOURS

All our produce is sourced locally and home-made to ensure we have the best quality and obtain full traceability on all ingredients. Please note some dishes may contain a trace of nuts, however if you have any dietary requirements, please do not hesitate to ask and we will do our best to accommodate your request.

Please notify your server should you have any allergies.