

the
TUNBRIDGE WELLS
bar & grill

VALENTINES MENU ~ £60 PER PERSON

Lallier, Grand Cru Grande Reserve Brut NV 125ml

STARTERS

Asparagus & duck egg

*Chargrilled asparagus, poached duck egg,
truffle butter (v)*

Yellowfin tuna sashimi

Wasabi, pickled ginger, soy

Chicken skewers

Tikka spices, mint yoghurt

MAINS

Chateaubriand (450g) to share

*The prized cut from the fillet head, deliciously soft
& tender, served with roast tomato & mushrooms*

Or a choice of:

Butternut squash & goats cheese tart

Lemon & thyme butter sauce (v)

Teriyaki salmon

Loch Duart salmon, pickled onions

Argentina | Las Pampas | Fillet (225g)

Free range Black Angus & Hereford

Served with house cut chips & chargrilled broccoli, chilli, garlic (v)

DESSERTS

Chocolate delice

Honeycomb, lime sorbet (v)

Crème brûlée

Orange, cinnamon (v)

PETIT FOURS

Chocolate & hazelnut truffles (v)(n)

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.