

The Three Crowns

Public House, Dining and Shop

VALENTINES MENU

Wednesday 14th February

£70 Per Couple

Glass of Prosecco & Canapes on arrival

Homemade Bread
Infused Oils, Olives and Brinkworth Butter

Smoked Salmon
Crab Cakes, Shaved Fennel, Crayfish, Truffle Pearls

Goats Cheese
Salt Baked Beetroot, Balsamic Rock, Onion Ash

28 Day Angus Fillet (*Served Medium Rare*)
Beef Fat Potato, Cauliflower Puree, Tenderstem, Shimeji, Truffle Oil, Madeira Jus

Fillet of Chalk Stream Trout
Fondant Potato, Shellfish, Samphire, Saffron Broth

Polenta Cake
Salt Baked Beetroot, Fennel, Shimeji, Baby Veg, Tomato and Shallot Dressing

Tasting of Desserts
Macaroon, Chocolate Mousse, Honeycomb, Vanilla Ice Cream, Hot Chocolate, Truffles