

Valentine's night

by Candle Light



£50 for 3 courses with canapés

Arrival snack

Fermented leek Welsh cake, mushrooms and Welsh cheddar (ve)
Crab tart, pickled apple and dill

To start

Smoked carrot and labneh (v/ve)
pickled shallot, walnut and tarragon

Lobster tortellini
bisque, chilli and dill

Braised pig's cheek
celeriac, endive and fig

Mains

Roast squash and beetroot wellington (ve)
shiitake mushroom, roasted onion and tenderstem broccoli

Roasted Pembrokeshire scallops
chicken wing, mushroom, artichoke, hispi, tarragon and champagne sauce

Welsh grass fed wagyu sirloin
beef shin pithivier, carrot, onion and Guinness sauce

Tamworth pork chop
swede and pumpkin terrine, fermented shiitake, grilled brassicas
and pickled blackcurrant jus

Puddings

Dark chocolate fondant and milk ice cream

Rhubarb and custard
poached rhubarb, rhubarb sorbet, set custard and vanilla biscuit

Stilton soufflé
spiced pear, onion and thyme granola and stilton sauce

All our products are made in an environment where **gluten** and **nuts** are present. If you have any questions regarding allergens or special dietary requirements, please speak to a member of our team.



@theglynnearms

The Glynne Arms