

# The Queens Arms Valentines Day

Sprout and harrisa veloute, coconut cream

(Melodias Winemakers Selection Pinot Noir, Trapiche, Mendoza, Argentina)

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Free range chicken and black pudding terrine, homemade piccalilli

(Chardonnay, Bodegas, Santa Ana, Argentina)

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Braised octopus, cherries, sour cream, smoked rosemary oil

(Pinot Bianco/Pinot Grigio Il Molo, Delibori, Veneto, Italy)

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Pork belly, baked apple, celeriac, heritage carrot

(Journeyman, Chenin Blanc, South Africa)

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Macerated berries, lemon sorbet, strawberry soup

(Clos Dady Sauternes)

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selection of petit fours and illy coffee

Our kitchen team have created the luxury tasting menu for those who are looking for a unique dining experience. It gives you the opportunity to sample seven exceptional courses and is designed to be enjoyed by the **entire table**. The tasting menu is offered at a price of £75.00 per person.

For an extra £25.00 per person we have paired a selection of tasting wines, to complement each element of the menu.

All wines are served 100ml, dessert wines and sherries are 75ml.

**Due to food being cooked to order, there may be a short wait during the busy periods.**

Email: [relax@thequeensarms.com](mailto:relax@thequeensarms.com), tel 01963 220317, [www.thequeensarms.com](http://www.thequeensarms.com).