

GROUSE & ALE

Valentine's specials

11th - 17th FEBRUARY 2019

STARTERS

CAULIFLOWER SOUP

with sherry tapenade (V) 5.00

SMOKED SALMON MOUSSE

crayfish tails, crispy kale, peppers (GF) 7.00

PAN-FRIED SCALLOPS

pea purée infused with vanilla pod and beurre blanc (GF) 9.00

MAINS

VENISON STEAK

boulangère potatoes, coffee smoked chantenay carrots,
purple sprouting broccoli, port and madeira sauce (GF) 16.00

PAN-FRIED SEA BASS

celeriac and butterbean purée, king oyster mushrooms, miso broth (GF) 15.50

WILD MUSHROOM, SWEET POTATO, SPINACH AND CELERIAC TORTE

green beans, vegetable ragout (VG) 13.00

DESSERTS

LEMON POSSET BRÛLÉE,

homemade shortbread 6.00

TRIO OF BELGIAN CHOCOLATE QUENELLES

candied fruit and raspberry coulis (GF) 7.00

ARTISAN BRITISH CHEESE PLATE

Taw Valley mature creamy Cheddar, Tuxford & Tebutt Shropshire Blue,
Trevarrian Cornish Brie served with biscuits, Bara Brith, grapes and celery 7.50

Grouse & Ale, High St, Lane End, High Wycombe. 01494 88 22 99