



Valentines at The Fauconberg Arms

Starters

- Coquilles Saint-Jacques, 2 locally sourced king scallops served in their shell with a white wine cream sauce, creamy mash & grated cheese £10.00
- Fillet of beef carpaccio, marinated fillet of beef, sliced thinly & served with salt, pepper & olive oil £12.00
- Pan fried goats cheese with heritage beetroot salad, homemade chutney & crusty bread £9.00
- Pan fried chicken livers with garlic & shallots in a madeira & cream sauce, served on a garlic crostini £9.50

Mains

- 10oz Rib Eye Steak, vine cherry tomatoes, garlic mushroom & parmesan truffle fries £30.00
- Oven roasted whole seabass cooked with a shrimp and lemon butter, buttered new potatoes & seasonal vegetables £24.00
- Pan fried duck breast on potato rosti, orange & Cointreau sauce, Tenderstem broccoli & red cabbage £24.00
- Mushroom Wellington, stuffed with spinach and mushroom duxelle, madeira sauce, boulangère potatoes & vegetables £20.00

Desserts

- Profiteroles: choux pastry buns filled with fresh whipped cream & coated with chocolate sauce £7.00
- Sticky toffee pudding, toffee sauce & vanilla ice cream £7.00
- Lemon meringue roulade, fruit compote & cream £7.00
- 3 cheeseboard, crackers, grapes, chutney & celery £9.00