

# VALENTINE'S DAY AT THE FALCON

Friday 14th & Saturday 15th February

Three-courses & a glass of Balfour Leslie's Reserve Gold | 55.00 per head

## TO START

Twice-baked Westcombe cheddar soufflé, spinach, wholegrain mustard sauce (v)

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Beef carpaccio, pickled shimeji, parmesan, truffle (gf)

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Tuna tartare, smoked beetroot, horseradish cream, pickled kohlrabi (gfo)

## MAINS

To share - Cote de boeuf to share, confit shallots, roasted cherry vine tomatoes, hand-cut chips, béarnaise sauce (£6 per person supplement) (gf)

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Beetroot wellington, potato terrine, wild mushrooms, rainbow chard, tarragon jus (pb)

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Pan-seared sea bass, bouillabaisse garnish, mussels, clams, crab fritter, rouille, croûte (gfo)

## DESSERT

Apple, pear & pecan mille-feuille (veo)

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Peanut butter chocolate fondant, brittle, salted caramel ice cream (gf/pb)

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Vanilla crème brulee, lemon thyme shortbread (gf)

## PETIT FOUR

Milk & white chocolate dipped strawberries (gf)

[www.thefalconpainswick.com](http://www.thefalconpainswick.com) | [@falconpainswick](https://www.instagram.com/falconpainswick)

*If you suffer from allergies, please let a member of staff know before ordering. We offer gluten-free and vegan options. A discretionary service charge of 10% will be added to your bill.*