



VALENTINES @ THE DUSTY

3 courses £40*

Glass of prosecco

STARTERS

Traditional French onion soup, gruyere & croutons

Grilled goats cheese, apple & walnuts

Oak smoked salmon, apple, golden beetroot & watercress

Toast Skagen (*Swedish style prawns on toast*)

Mussels, shallot, garlic, parsley & cream

MAINS

Skrei cod fillet, mash potato, asparagus & brown shrimp

Free range chicken breast, fennel & paprika, fried potatoes, chorizo & red onion

Simmental Fillet steak*, dauphinoise potatoes, garlic & parsley butter (£10* suppl)

Simmental Chateaubriand* (*to share*) Potato Dauphinoise, Green Beans (£30* Suppl),

available to Pre-order by Tuesday evening only

Vegetarian option available upon request

DESSERTS

Chocolate fondant & vanilla ice cream

Sticky Toffee Pud w/ Toffee Sauce & Clotted Cream Ice Cream

Vanilla bean pannacotta w/ salted pistachio cream

Black Bomber cheddar; blue Monday or rosary goats cheese chutney, biscuits

Sides

Green beans, chilli & garlic 3

House cut chips 3

Mushy peas 2.50

Roasted cherry vine tomatoes
& balsamic 2.50

Mixed leaf salad 3

Skinny fries 2.50

Buttered carrots 3

We Source Locally Where We Can

MEAT, Bridget B's, Sacombe Farm, Nr Hertford ; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, Rapeseed oil by Duchess farms, Sawbridgeworth.

For parties of 7 or more 10% discretionary gratuity will be added. All tips are distributed equally to all staff on duty

Please ask any member of staff for allergens information