



# VALENTINE'S SHARING MENU

## STARTERS FOR SHARING

### **Coeur d' Amour | £20**

Baked Coeur de Neufchatel, Candied Walnuts,  
Shallot Jam, Caramelised Onion Bread

### **Oysters Rockefeller | £25**

Half Dozen Colchester Oysters, Spinach,  
Breadcrumbs & Parsley Butter

### **Charcuterie Board | £24**

British Charcuterie & Pâté Sharing Platter,  
Piccalilli & Artisan Breads



## MAIN COURSES FOR SHARING

### **Chateaubriand for Two | £90**

Chargrilled 600g Chateaubriand, Truffle & Parmesan Fries,  
Roquette Salad, Onion Rings & Peppercorn Sauce

### **Curried Monkfish & Scallops | £74**

Lightly Curried Monkfish Tail, Scallop Gratin,  
Aloo Chaat & Spiced Bisque

### **Organic Beetroot & Parsnip Strudel | £45**

Salt Baked Beetroot, Roast Parsnip & Honey,  
Pistachio Crust, Pomegranate & Basil Jus



## DESSERTS SPECIALS

### **Chocolate & Cherry Baked Alaska for Two | £18**

Served With Sour Cherries, Candied Hazelnuts

### **Smooth Dark Chocolate Fondue | £18**

Served with Dipping Treats including Heart Shortbread, Marshmallows,  
Strawberries, Almond Florentine, Rum Compressed Pineapple

We endeavour to ensure limited use of genetically modified food ingredients. For special dietary requirements or allergy information, please speak with the restaurant manager before ordering or visit our allergens information page on [www.thebelfry.co.uk/allergens](http://www.thebelfry.co.uk/allergens). Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. The menu is subject to availability and seasonality.