



## VALENTINE'S SHARING MENUS

### STARTERS FOR SHARING

**Coeur de Neufchatel For Two | £20**

Baked Coeur de Neufchatel, Chicory,  
Shallot & Black Pepper Jam, Rosemary Fougasse

**Thai Style Mussels | £22**

Steamed Mussels, Candied Chilli, Lemongrass  
& Coconut, Coriander & Lime Baguette

**Charcuterie Board | £24**

British Charcuterie & Pate Sharing Plater,  
Pickled Vegetables, Artisan Breads

### MAIN COURSES FOR SHARING

**Beef Wellington For Two | £90**

Roasted Fillet of Beef Wellington, Truffle Pommes Dauphine,  
Baby Carrots & Braised Shallots, Rich Red Wine & Pepper Jus

**Curried Monkfish & Scallops | £74**

Lightly Curried Monkfish, Scallop Gratin, Leek Fondue  
& Golden Raisins, Spiced Bisque

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

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

### DESSERTS SPECIALS

**A Platter of Belfry Desserts For Two | £18**

Vanilla Crème Brûlée, Chocolate Fondant, Passion Fruit Sorbet,  
Champagne Glazed Berries Snap Basket

**Smooth Dark Chocolate Fondue For Two | £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.