

## FLINT BARNS $\mbox{VALENTINE'S DINNER MENU}$ FRIDAY 14 TH AND SATURDAY 15 TH FEBRUARY 2025

Spiced pumpkin and coconut velouté, Thai basil

Suggestion to pair the spiced pumpkin velouté with Rathfinny Cradle Valley Rosé 2023 £10.00

Cod and lobster butter Kiev, green pea, marigold

Suggestion to pair the cod and lobster Kiev with Rathfinny Cradle Valley Pinot Gris 2022 £11.00

Beef sirloin, truffled potato, onion ring, watercress

Or

Roast monkfish tail, leeks, Vadouvan curry hollandaise, triple cooked chips

Suggestion to pair the roast monkfish with Rathfinny Blanc de Blanc 2019 £15.00

To share

 $Baked\ Camembert\ washed\ in\ Seven\ Sisters\ grape\ spirit$   $\textit{Suggestion\ to\ pair\ the\ baked\ Camembert\ with\ Rathfinny\ Cradle\ Valley\ Pinot\ Noir\ 2023\ \pounds11.00}$ 

Praline parfait, grilled mango, praline cookies

Suggestion to pair the praline parfait with Rathfinny Rose brut 2019 £14.50

FIVE COURSES - £60

Please inform us if you have food allergies or intolerances.

A discretionary 12.5% service charge will be added to your final bill.