

Valentine's Day



Three courses & a glass of Balfour bubbles
£45 per head

To start

Pomegranate & lime oysters (*to share*)

Wild mushroom & truffle arancini, *San Marzano tomato & slow-roasted garlic sauce* (v)

King prawns 'pil-pil', *served in garlic & chilli infused oil, toasted sourdough*

Venison tartare, *confit egg yolk, crispy capers*

Main event

38-day dry-aged Chateaubriand, *beef dripping thick-cut fries, roasted vine tomato, brandy peppercorn sauce (£6 supplement) (to share)*

Pan-seared salmon fillet, *garlic & thyme roasted new potatoes, charred tenderstem, Liberty's Bacchus cream sauce*

Wild mushroom & tarragon wellington, *dauphinoise potato, buttered savoy cabbage, red wine jus* (v)

To finish

Melted chocolate fondue, *served with Belgian waffle, fresh strawberries & marshmallow (to share)*

Baileys crème brûlée, *Amaretti biscuit*

Lemon meringue tart, *French lime sorbet*

Be my Valentine?

www.theswanatforestrow.com

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.