

# 3-COURSE VALENTINES MENU

**£49.95pp**

***with fizz on arrival £54.95pp***

## TO START

### **'Nduja King Prawns**

Served with focaccia, and topped with fresh spring onions (Gfo)

### **Roasted Tomato & Basil Soup**

Served with warm rustic loaf, topped with fresh micro basil,  
and herby croutons (Ve, Gfo)

### **Grilled Tenderstem Broccoli**

With a dukkha spiced crumb, served with Romesco sauce,  
and toasted almonds (Ve, Gf)

### **Baked Camembert To Share**

Served with warm breads, and vegetable crudités (V, Gfo)

### **Bavette Steak**

With La Sauce Vierge, and a balsamic reduction (Gf)

## TO FOLLOW

### **Corn-Fed Chicken Supreme**

Served with potato noisette, oyster mushrooms, baby corn,  
sweetcorn, and a chicken velouté (Gf)

### **Pan-Roasted Cod**

With crab & brown shrimp, served with Parmentier potatoes, pickles,  
baby capers, and a mussel & herb velouté (Gf)

### **Braised Pork Belly**

Served with asparagus, pork bon bon, dauphinoise potato and a red wine jus

### **Pea & Asparagus Risotto**

Topped with a fresh rocket salad,  
fresh parmesan, and a parmesan wafer (Ve, Gf)

### **Salmon Linguine**

King prawns, crab, crayfish, and linguine in a creamy parmesan & white wine sauce

## TO FINISH

### **Chef's Selection of Desserts (to share)**

A sharing trio of desserts created by the chef (V)

### **Sticky Toffee Pudding**

Served with crème anglaise, and vanilla ice cream (V, Gfo)

### **Dulche de Leche Cheesecake**

Served with salted caramel ice-cream, white chocolate soil, and caramelised pears (V)

### **Profiteroles**

Served with chocolate & caramel sauce, and freeze dried raspberries (V)

### **Sorbet**

Select from a choice of three sorbets (Ve)

### **The Dore Cheeseboard + £4.95**

A selection of cheeses & crackers, with onion chutney, fig relish, grapes,  
walnuts, celery, and salted butter (V, Gfo)

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (VeO) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available.

All dishes are prepared in an environment with a risk of cross-contamination from allergens. Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.