

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 (Veo, 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 (Veo, 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 (Veo)

The Dore Cheeseboard + £4.95

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