



THE ROYAL OAK

Valentine's Day

Starters

Pulled pig cheek croquette, wholegrain mustard aioli, sticky red wine glaze

Tempura vegetables, pineapple chilli chutney, pomegranate, spring onion (VGA GFA)

Chicken liver parfait, clementine & port chutney, toasted brioche (GFA)

King scallops, celeriac puree, black pudding (GFA) (£2 supplement)

Tapas plate to share - Serrano ham, salchichon salami, chorizo in honey & red wine, olives, sun-blushed tomatoes, whipped feta cheese, focaccia bread (GFA)

Mains

Sous vide chicken supreme marinated in garlic and thyme, purple spouting broccoli, chorizo & white bean cassoulet (GFA)

Pan seared hake, saffron parmentier potatoes, charred leeks, Parmesan cream foam (GFA)

Slow roasted pork belly, hassleback potatoes, miso mustard, sauteed kale, compressed apple, tarragon jus (GFA)

Orzo with spinach, leeks, blue cheese and toasted pine nuts (V VGA)

16oz Chateaubriand sharer for two: Koffmann fries, purple sprouting broccoli, portobello mushroom, tomato chutney with peppercorn and mushroom & red wine sauces (GFA) (£6 per person supplement)

We can also offer a fillet steak for one person with the same accompaniments

Desserts

Treacle tart, spiced apple ice cream, caramel apple (V)

Warm chocolate brownie, Italian coffee ice cream, honeycomb (V GFA)

Cheese plate - Godminster cheddar, Colston Bassett Stilton, Tunworth soft, onion chutney, grapes & biscuits (V GFA)

Lemon & lime cheesecake with stem ginger gel (V GFA)

£42 per person

V - Vegetarian | VGA - Vegan Adaptable | GFA - Gluten Free Adaptable