

Valentine's Menu



STARTERS

Lightly-Spiced Sweet Potato Soup **£6.95**

Crispy leeks, coconut cream
G, S, D, CE (GF & VE on request)

Calamari **£8.95**

Garlic aioli, citrus and fennel salad
G, MO, E, MU, SD

Pork & Black Pudding Rilette **£8.95**

Charred sourdough, pickled apple, apple chutney
G, S, E, MU, CE, SD (GF on request)



MAINS

Coaching Inn Ale & Treacle Glazed Short Rib **£22.95**

Truffled champ mash, charred onion fondant,
buttered tenderstem
D, CE, MU, SD (GF)

Smoked Salmon Fish Cake **£17.95**

Leek confit, spinach, warm tartare sauce, caviar
G, MO, F, E, D, SD

Roasted Beetroot Risotto **£16.95**

Torched goat's cheese, pickled apple, watercress
G, D, CE, SD (GF on request)



DESSERTS

Pear & Raspberry Oat Crumble **£8.95**

Prosecco anglaise
G, E, D, SD (GF on request)

Vanilla Crème Brûlée Cheesecake **£7.95**

Red berry compote, champagne sorbet
G, E, D

Warm Chocolate Fondue **£9.95**

Marshmallows, cinnamon churros, dipping fruit
V, (GF on request) G, S, D, SD

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



Tudor House Hotel

Teatime

