

THE DØRE

BAR + GRILL



Valentine's Day Set Menu

Starters

Camembert & Fig Tart - Roasted figs and an artichoke rocket salad (V)

Soup - Warm bread roll and butter (Veo) (Gfo)

Pan-Fried Scallops - Crispy black pudding, apple, cauliflower and parma ham (Gfo)

Lamb Koftas - Served with feta, tabbouleh salad, herb oil and coriander

Appetiser

Lemon Sorbet - A bright, tangy palate cleanser

Main Course

Pork Tenderloin - Sage and rosemary crumb, creamy mash potato, mushroom cream sauce, cumin and maple-glazed baby carrots (Gf)

Salmon Fillet - Salmon pacherri with prawns, crayfish, smoked kiln salmon, spinach and confit tomatoes, served in a crème fraîche, dill & cream sauce

Chicken Ballotine - Chicken breast stuffed with chorizo and spinach, asparagus, dauphinoise potato and a chorizo cream sauce (Gf)

Wild Mushroom Risotto - Parmesan wafer, sautéed wild mushrooms & sage (V)(Veo)(Gf)

Desserts

Apple Strudel - Toffee apple ice cream and custard (V)

Vanilla Panna Cotta - Strawberry textures, tarragon and peaches (Gfo)

Tiramisu - A traditional Tiramisu with clotted cream ice-cream (V)

Chocolate Brownie - Salted caramel ice cream and chocolate soil (V)

Cheese Board - Roasted figs, grapes, celery, crackers, onion jam and salted butter (+£5 Supplement) (Gfo)

4 Courses - £49.99

(V) = Vegetarian, (Vo) = Vegetarian option available, (Ve) = Vegan, (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.

