

VALENTINE'S DAY 2023

STARTER'S

Duo of Beetroot & Parsnip soup £7.50

– Crème fraîche & Toasted Ciabatta (GFA) –

King Crab, Avocado, Pink Grapefruit, Wood Sorrel £9.50

– Seasoned White Crab Meat, Avocado Puree, Pink Grapefruit Jelly, Brown Crab Mayonnaise with Fig Toasts –

Bermondsey bomb £10.00

– Spiced Pork Mince Encased in Mash Potato Deep Fried, Alloli, Spiced Tomato Sauce –

MAINS

Monkfish, Seaweed, Bok Choi, Mushrooms, Noodles £19.00

– Sous Vide Monk Fish Wrapped in Nori Seaweed with a Miso, Mirin, Bok Choi & Wild Mushroom Broth with Udon Noodles –

Duo of Pork £19.00

– Slow Braised Pork Belly, Pan Seared Pork Tenderloin, Jerusalem Artichoke Puree, Celariac & Potato Rosti, Romanesco Califlower & a Spiced Apple Jus –

Cauliflower, Chickpea, Cous Cous £10.00

– Moroccan Style Cauliflower Roulade with Chickpea Chutney, Aromatic Israeli Cous Cous with seasonal veg –

DESSERTS

Blackberry, Apple, Honeycomb, Yoghurt £9.00

– Blackberry Parfait Served with Honeycomb, Apple Cake, Poached Blackberries & a Yoghurt & Honey Dressing –

Trio of Desserts £13.00

– Double Chocolate Mousse, White Chocolate & Raspberry Mousse, Chocolate & Orange Tartlet –

Ice Cream Per Scoop £3.00

– Please Ask for Flavours & Sorbets –



ROYAL OAK
POYNINGS

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. V vegetarian, VG vegan, N nuts, GFA gluten free available VGA vegan available