

THE
DUKE OF
CAMBRIDGE
PUB & DINING

VALENTINE'S DINNER FOR TWO

2 courses £32.95 per person, 3 courses £39.95 per person

Glass of Fizz

Starters

Cauliflower velouté, Jerusalem artichoke crisps, parmesan, chive *gf

Duck liver parfait, confit onion and sherry marmalade, truffle cream & toasted brioche *gf

Seared scallops, roasted crown prince pumpkin, confit potato, miso & dashi cream, furikake (£5 Supplement) gf

Molten fondue to share, Chateau de la Roche & raclette, crunchy apple, roasted cauliflower, romanesco, sauteed potatoes, sourdough bites, cornichons

Mains

Pork belly, charred asparagus, kohlrabi, grapefruit slaw *gf

Char-grilled smoked haddock fillet, dill and chive fishcake, poached Clarence Court rich yolk egg, mustard cream gf

Wild mushroom risotto, porcini crumb, baby watercress, freshly grated parmesan *ve gf

22oz Rib of English beef to share, miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries (£10 per person supplement) *gf

Desserts

Hot chocolate fondant, salted caramel ice cream v

Affogato, vanilla gelato, artisan espresso v gf

Pavlova to share, macerated strawberries, Crème Chantilly gf

Or if you prefer, you can swap dessert for a Valentine's Cocktail as your third course

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VE ON REQUEST (*GF) = CAN BE ADAPTED TO GF ON REQUEST

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.