



ROYAL OAK

POYNINGS

Valentines' menu

Starters

RED PEPPER HOUMOUS

Creamy red pepper houmous served with dressed leaves, roasted cherry tomatoes on the vine, basil pesto, and warm ciabatta.

£8

BEETROOT & GIN-CURED SALMON GRAVLAX

Beetroot and gin-cured salmon, served with dressed leaves and slices of ciabatta.

£8.50

PADRON PEPPERS

Fried Padron peppers tossed in Dorset sea salt.

£7

DUCK BON BONS

Crispy duck bon bons paired with dressed leaves and a spiced plum sauce.

£7.50

Mains

IRISH STEW FOR TWO

A hearty sharing dish of traditional Irish stew, served with colcannon mash and soda bread.

£35

SURF & TURF

Ribeye steak served with dauphinoise potatoes, roasted cherry tomatoes on the vine, truffled wild mushrooms, garlic shell-on prawns, and a peppercorn sauce.

(Recommended medium)

£30

TRUFFLED MUSHROOM & LEEK PAPPARDELLE

Fresh pappardelle pasta tossed in a rich truffle, mushroom, and leek sauce.

£17

PAN-FRIED SEABASS

Pan-fried seabass served with saffron-infused orzo and a fennel and tomato salad.

£19

Desserts

CHURRO CHEESECAKE

White chocolate and churro cheesecake served with vanilla ice cream.

£8

TREACLE TART

Sweet and sticky treacle tart with your choice of custard or ice cream.

£7

RASPBERRY CRÈME BRÛLÉE

Creamy raspberry crème brûlée served with a buttery shortbread biscuit.

£7