

Valentine's Menu



STARTERS

Hoisin Duck Leg Croquette £8.95
Pickled ginger, sriracha and lime aioli
G, S, E, SE

Trio Of Mini Bruschetta £8.95
Tomato & basil, fig & beetroot, aubergine & olive tapenade
G, (GF ON REQUEST)

Classic Steamed Mussels £9.95/£15.95
Cooked in white wine, cream & garlic, warm bread
MO, D, S, G, (GF ON REQUEST)



MAINS

Butter poached cod loin £19.95
Pommes soufflé, pickled fennel, baby prawn and champagne sauce
F, SD, G, D, C

Pan Roast Cauliflower Steak £15.95
Butter beans cassoulet, chimichurri
SD, D

Beef Wellington £28.00
Truffle and parmesan mash, french style peas bourginon sauce
G, D, SD

16oz Chateaubriand To Share £55.00
Hand cut triple cooked chips, roasted vine tomato, garlic flat mushroom
A choice of peppercorn/béarnaise
G, SD, D, (GF ON REQUEST)



DESSERTS

Dark Chocolate & Cherry Delice £8.95
Pistachio praline, raspberry sorbet
VE, SD, N

Rum & Coconut Panacotta £8.95
Pineapple and mango salsa, coconut tuille
SD, D, G, (GF ON REQUEST)

Apple Tarte Tatin To Share £12.95
Prune and armonagac ice cream
G, SD, D

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



Rutland Arms Hotel

