



The Royal Oak
MARLOW

VALENTINE'S SET MENU

STARTERS

Steamed Mussels in Garlic & White Wine Broth, French Baguette, hand rolled butter
(cbgf)

Rosemary & Truffle Baked Camembert with a Cranberry Brioche Wreath (serves two) (v)

Warm Baked Beetroot Salad with Goat's Cheese & Pickled Walnuts (gf)(v)

MAINS

Gremolata Crusted Supreme of Hake, Tarta Crushed Baby Potatoes, Samphire,
Brown Shrimp Butter

Bavette Steak, French Fries, Roasted Portobello Mushrooms & Beef Tomatoes,
Peppercorn Sauce, Dressed Rocket Leaves, Toasted Pine Nuts (gf)

Vegetable Wellington, Celeriac Puree, Bean & Pea Fricassee (v)

DESSERTS

Crème Brulé, Blueberries, Chocolate Dipped Shortbread

Fig, Raspberry & Clementine Pavlova, Pistachio Shards, Chantilly Cream

Chocolate Molten Cake, Coconut Rum Ice Cream, Toffee Chocolate Sauce

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
v vegetarian, gf: Gluten Free

A discretionary service charge of 12.5% will be added to your bill