



**CROWN & MITRE**

*Riverside Gastropub*

# Valentines Tasting Menu

**8 course tasting menu 55pp**

**Wines paired with each course +35pp**

## **Aperitif & Hors d'oeuvres**

Welcome cocktail or prosecco (champagne +5)  
Olive & cream cheese canape, pea & parmesan arancini

## **Salad**

Baby gem, dressing, walnuts, chives

## **Starter**

Tuna tartare, sesame, avocado mousse  
Tempura spring onion, romesco sauce (ve)  
Coronation chicken & baby gem salad

## **Soup**

Shellfish bisque, thermidor crostini  
Cauliflower, cannellini bean soup, rosemary sea salt (ve)

## **Main**

Shellfish and saffron risotto  
Fillet steak, field mushroom, roasted tomato, triple cooked chips, peppercorn sauce (+5)  
Bacon and mushroom chicken ballotine, mash, creamed leeks  
Pink peppercorn crusted salmon, mash, green beans, lemon & caper butter sauce  
Garlic field mushrooms, cannellini bean mash, savoy cabbage, chimichurri (ve)

## **Palate cleanser**

Sorbet

## **Dessert**

Rum & raisin tiramisu  
Lemon meringue roulade with pistachio  
Strawberry mousse, ginger biscuit  
Welsh rarebit  
Norfolk cheese plate +5

## **Additional course (optional)**

Norfolk cheese plate +12

## **Mignardise**

Coffee with truffles

## **Digestifs +11**

Brandy Alexander  
Espresso Martini