



THE WHITE LION

Valentines SPECIALS

STARTERS

New England Clam & Oyster Chowder

Leeks, Potatoes, Pancetta, Clams and Oysters in a Cream Broth
served with homemade Bread £5.25

Home Cured Cod Gravavlax

Served with Asparagus, Smoked Poached Egg, finished with an Orange & Tarragon
Butter Emulsion Sauce £7.50

White Lion Tapas Sharing Board

Stuffed Vine Leaves, Pork, Chorizo & Feta Bon Bon, Hummus, Olives and Sun blushed
Tomatoes, Tempura Wild Mushrooms, served with Homemade Focaccia £15.95

Venison Scotch Egg (Soft Boiled)

Carpaccio of Venison, Salsa Verdi & Rocket and finished with Shallot Rings £9.50

MAINS

Honey & Soy Glazed Duck

Duck breast cooked Pink, served with Sesame Carrots, Fondant Potato,
Black Cabbage, Polenta and an Orange & Honey Glaze £16.95

Fillet of Beef Wellington (for 2)

Served with Dauphinoise Potatoes, Heritage Vegetables and served with an Oxtail
Gravy & a Red Wine Jus and Parsnip Crisps £55.00

Risotto Nero

Seared Salmon Fillet served with a Crab and Spring Onion Cream Risotto £13.95

Beef, Guinness and Oyster Pie

Served with Truffle Mash, Coloured Carrots, Tenderstem Broccoli and
finished with a Rich Gravy £14.25

Cauliflower Feast

Cauliflower & Spinach Pakora, Cauliflower Falafel, Cumin Seasoned Pan Fried
Cauliflower Florets, Caramelised Cauliflower Puree served with a Mango Reduction,
Jumbo Cous Cous and topped with Pomegranate Jewels £11.95

DESSERTS

Baileys and White Chocolate Cheesecake

Served with Chocolate Sauce and Baileys Ice Cream £5.95

Chocolate Toffee Pot

Served with sticky Toffee Ice Cream, Chocolate Honeycomb and
topped with Chocolate Popping Candy £6.25

Dipping sharer

Warm Chocolate and Crème Anglais served with Strawberries, Maple Syrup
Marshmallows, Cinder Toffee, Chocolate Brownie Pieces and Caramelised Banana £9.50