



# The Orwell Hotel

## VALENTINES MENU



**Two courses £23 - Three courses £28**

Duck rillettes with beetroots, sour dough crisps and blood orange (*£1 supplement*)

Soup of the day with homemade sour dough

Cured salmon gravadlax with kohlrabi sour krout, pickled red onions and toasted rye

Fillet of mackerel with celeriac, apple and hazelnuts

Salad of pickled vegetables with frisee

Lettuce, carrot oil dressing and toasted walnuts

Crispy chicken wing "Kiev" with pickled wild mushrooms, shallots and chicory

### To Share

Chefs deli board selection of homemade breads, cured meats, olives, sundried tomatoes, stuffed peppers and balsamic onions

Stowmarket chicken "coq au vin", potato puree and green beans

Roast root vegetable and English feta pie, buttered new potatoes, spinach and garlic cream

Lemon sole "bonne femme" sole fillets cooked with cream, mushroom, shallots and garlic, potato fritters and broccoli

Chargrilled sirloin steak with roast tomato, garlic mushrooms, hand cut chips and pepper sauce (*£2 supplement*)

Cider battered hake with mushy garden peas, hand cut chips and chunky tartar sauce

Chargrilled cauliflower steak with pearl barley stuffed flat mushrooms roast tomatoes and triple cooked chips

"Catch of the day" best fish on the market for the day (*With a choice of 2 sides*)

Steak burger with pickles, smoked cheddar croquette, tomato chutney and hand cut chips

Braised beef cheek with dauphinoise potato, carrot and kale

Blythburgh pork chop with swede, turnip and potato fondant, leeks and apple

### To share

16 ounce chateaubriand with bearnaise sauce triple cooked chips roast tomatoes, garlic flat mushroom and watercress (*£8 supplement each*)

Potato puree £3

Honey roast carrots and parsnips £3

Orwell house salad £3

Triple cooked chips £3

Fries £3

Onion Rings £3

Potato dauphinoise £3

Buttered new potatoes £3

Mushy garden peas £2

Green beans with crispy bacon £3

Blanched broccoli with toasted almonds £3

*If you have any dietary requirements, please speak to a member of staff*

*Please note that all products are prepared in an environment where allergens are used, therefore may contain traces of allergens. Please inform a member of staff if you have any allergies*

**STARTERS**

**MAINS**

**SIDES**



# The Orwell Hotel



## DESSERTS

Seville orange creameaux, amaretti biscuits, lemon curd and blood orange

Roasted pineapple, banana sponge, passionfruit and coconut

Apple shortcake pie with cinnamon parfait

Chocolate tart, poached pear and walnuts

British cheese box, water biscuits, grapes and chutney

### To Share

Tasting of chefs favourite desserts

## DRINKS

### Coffee & Teas

Espresso single £1.25

Americano £2.00

Latte £2.50

Cappuccino small £2.50 large £3.50

Flavoured latte £3

Hot Chocolate £2.50

Mocha £2.70

Pot of tea for one £2.20

Pot of filter coffee for one £2.20

Liqueur coffee £6.50

### Special offer wines

#### Red

Grenache pinot noir Les Vignerons £17

#### White

Vermentino Comlumbard Les Vignerons £17

#### Rose

Aromo Rose Syrah £16

#### Sparkling

Grandial Rose £21

Grandial Brut £21

Prosecco Brut Treviso Marsuret £25

Paul Clouet Selection £43

Paul Clouet Rose £47

*If you have any dietary requirements, please speak to a member of staff  
Please note that all products are prepared in an environment where allergens are used, therefore may contain traces of allergens. Please inform a member of staff if you have any allergies*