



THE POPLARS

Country Pub and Dining



Valentine's Day 2026

2 courses £35 - 3 courses £40 Pre-Order Only

A glass of prosecco on arrival

... STARTERS ...

WILD MUSHROOMS VELOUTE

MUSHROOM CREAM, GREMOLATTA, GRILLED CHEESE TOASTIE

CONFIT LAMB

COATED IN RAS EL HANOUT GRANOLA, CONFIT ONION, PICKLED DATES PURE

CRISPY PORK BELLY

SALSIFY AND CARROT PURE, MAPLE GLAZED SQUASH, PICKLED APPLE, POMEGRANATE
MOLASSES

WARM FRENCH GOAT CHEESE SALAD

FRESH BAKED BAGUETTES, TOMATO, WALNUTS, FRENCH VINAIGRETTE

... MAINS...

ALMONDS AND THYME CRUST CHICKEN BREAST

CONFIT POTATO, LEEK, ARTICHOKE, BROCOLLI, CHORIZO AND PEPPERCORN SAUCE

PAN-FRIED FILLET OF SALMON

PRAWNS, MUSSELS, SAMPHIRE, SAFFRON POTATO, SPICY COCONUT CREAM,

CHIMICHURRI SIRLOIN STEAK

ROSEMARY CHIPS, BALSAMIC ROASTED TOMATO, MUSHROOMS, PEPPERCORNS SAUCE

BEETROOT AND POTATO GNOCCHI

RADISH, COURGETTE, MUSHROOMS, RICOTTA, GREMOLATTA

... DESSERT ...

PASSION FRUIT CHEESECAKE

STRAWBERRIES, MANGO COMPOTE, ICE CREAM

CARDAMON CRÈME BRULLE

POACHED PRUNES, HONEYCOMB ICE CREAM, SESAME TUILE

BELGIAN CHOCOLATE MOUSSE

HAZELNUT PRALINE, CHAMOMILE AND PEAR COMPOTE

Please inform a member of staff of any allergies as the kitchen may be able to amend dishes to suit. All food is prepared in an environment that contains nuts and nut traces, including sesame

10% Surcharge will be added to parties. All gratuities go to our staff