

# VALENTINES MENU

£59 PER PERSON

## CHAMPAGNE COCKTAIL


### STARTER


PAN SEARED SCALLOP WITH CAULIFLOWER & VANILLA PURÉE   
WILD MUSHROOM PANCETTA CRUMB



GAME & GUINEA FOWL TERRINE  
SESAME SEED & FENNEL CRACKERS  
GREEN CHILLI JAM

HERB WHIPPED VEGAN FETA BAKED PEAR    
POMEGRANATE AND APPLE GEL

### MAIN COURSE

FILLET OF HERB CRUSTED SUSSEX BEEF   
WASABI ROSTI POTATOES  
TEMPERED SPRING ONION  
GRILLED VINE TOMATOES

BAKED STONE BASS   
MULES MARINIÈRE  
CRUSTED WATERCRESS JERSEY ROYALS

STUFFED TEMPURA COURGETTE FLOWER    
BABY VEGETABLES  
TRUFFLE HONEY & SUMAC YOGHURT

### TRIO OF DESSERTS




VANILLA & CINNAMON DUSTED DONUTS  
BELGIAN HOT CHOCOLATE POT

PASSIONFRUIT CRÈME BRÛLÉE

LEMON TUILE COOKIE BASKET  
CHAMPAGNE SORBET

ESPRESSO CRÈME CARAMEL BRÛLÉE  

SELECTION OF ENGLISH CHEESES, SPICED CHUTNEY  
SESAME SEED & FENNEL CRACKERS  
(+£6)

 Vegetarian  Vegan  Gluten free upon request

PREPARED BY HEAD CHEF PETER  
ANY SPECIAL DIETARY REQUIREMENTS CATERED FOR WITH ADVANCED NOTICE