



Valentines Dinner Menu

Wednesday 14th February 2018 served from 12pm to 9pm

Sumptuous 4 course dinner including a rose for the lady
£40 per person or £100 per couple including a bottle of Prosecco Brut

Cocktails

Chocolate cherry cha cha 6.95

Chocolate vodka, Malibu, cherry syrup, sparkling water

Stolen kiss 6.25

Tanqueray gin, strawberry syrup, lemon juice, sugar syrup, egg white

Blushing bellini 6.50

Limoncello, raspberry puree, prosecco

Pornstar martini 9.50

Smirnoff black, passoa, vanilla, passion fruit, prosecco

Amuse bouche

Monkfish cheek, local pancetta, pea & mint

Starters

Honey roasted beetroot & orange soup, horseradish, crème fraiche (V, G.F)
Seared king scallops, heritage cauliflower, crispy San Daniele ham, salsa Verde (G.F) (supplement £3)
English beef carpaccio & Venetian salad, artichoke, beetroot, pine nuts (G.F)
Smoked & cured salmon tartare, pineapple, cucumber, lime & yogurt curd (G.F)

Mains

To share: 21 days matured chateaubriand, Jerusalem artichoke dauphinoise,
wild mushroom, chestnut & tarragon fricassee, spinach,

Choose from: café de Paris butter sauce/peppercorn sauce/blue cheese sauce (supplement £6 per head)

Local glazed wild duck breast, fondant potato, baby vegetable, poached rhubarb, truffle jus (G.F)
Rye bay seabass fillet, saffron risotto, radicchio, sprouting purple broccoli, lobster sauce (G.F)
Mediterranean quinoa pasta, olives, capers, chilli, artichoke, garlic, basil, Twineham Grange
parmesan (V, G.F)

Desserts

Rose & vanilla crème brûlée, short bread biscuit (G.F)
Chocolate, chilli & mint fondant, blood orange sorbet
Pomegranate & raspberry Pavlova, cream Chantilly, French meringue, coulis (G.F)
Assiette gourmand to share: chocolate & caramel truffles, passion fruit pannacotta,
white chocolate ice cream
Selection of English & French cheese, Quince jelly, celery, grapes, and
savory biscuits (supplement £3)

Booking essential-Deposit £10 pp