



## Valentines Dinner Menu Thursday 14<sup>th</sup> February 2019

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

#### **Blushing Geisha £8**

*Gordon's pink gin, Chambord, lemonade*

#### **Blueberry Mojito Royale £9**

*Bacardi, blackberry syrup, Prosecco*

#### **Rose Bud £7**

*Vodka, passionfruit purée, vanilla syrup, cranberry juice*

#### **Pornstar Martini 9.50**

*Smirnoff black, Passoa, vanilla, passion fruit, Prosecco*

### Amuse bouche

Monkfish & cured San Daniele ham, pomegranate salsa (GF, DF)

### Starters

**Celeriac, hazelnut & truffle soup**, crusty bread (GF, DF, VEGAN)

**Seared king scallops**, Jerusalem artichoke, Kentish pancetta, kale chimichurri (supplement £3) (GF, DF)

**Local wild duck & Venetian salad**, artichoke, beetroot, pine nuts (GF, DF)

**Sesame crusted squid**, Asian slaw, sweet chilli sauce (GF)

### Mains

**To share: 21 day matured chateaubriand**, celeriac & beetroot gratin, glazed salsify, purple sprouting broccoli

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

**Guinea fowl supreme**, rosti potato, heritage baby vegetable, rhubarb chutney, thyme jus (GF)

**Rye Bay seabass fillet**, organic quinoa, avocado, pineapple, baby spinach, ginger & coriander beurre blanc (GF)

**Burrata & black truffle tortellini**, wild mushroom, tarragon, Twineham Grange Parmesan (v)

### Desserts

**Raspberry crème brûlée**, shortbread biscuit (GF)

**Chocolate & rose fondant**, passion fruit sorbet

**Poached rhubarb Eton Mess**, vanilla cream Chantilly, French meringue, crème de cassis (GF)

**Assiette gourmande to share**: chocolate & caramel parfait, blood orange bavarois, macarons  
**English & French cheese plate**, quince jelly, celery, grapes & savoury biscuits (supplement £2) (GF)

*Your table is available for 2 hours*