



Valentine's Day Menu

Thursday 14th February 2019

Amuse-bouche served with a glass of prosecco

Mozzarella arancini with a fresh tomato sauce

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Char-grilled marinated squid
drizzled with a chilli oil

Marinated seared pigeon breast

Served with fresh figs, beetroot, cobnuts, pomegranate and quinoa with a balsamic dressing
(vegetarian option available)

Coquilles St Jacques

Rye Bay scallops served in a rich cream and white wine sauce with piped potato

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Roasted rack of Romney lamb

With a caramelised crust on a whole grain mustard mash, wilted spinach and a port wine sauce

Char-grilled whole local sea bass

Seasoned with rosemary, sea salt served with sweet potato fries and a baby leaf salad

Pan roasted breast of local wild duck breast

Served with a fondant potato baby vegetables and a rich game jus

Homemade gnocchi

In a fresh tomato & pesto sauce with Twineham Grange cheese topped with wild rocket

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Chocolate three ways

Dark chocolate tart, white chocolate panna cotta, milk chocolate brownie

Or

A slate of English cheeses

With seasonal accompaniments

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Coffee & homemade truffles

£30.00 per head

A 10% service charge is added to your final bill

A £10.00 per person deposit is required at the time of booking to fully secure your table

Please make us aware of any allergies.