

Valentine's Day

Complimentary glass of Prosecco on arrival

To start

Toasted Docker sourdough with whipped butter

First Course

Celeriac veloute, Celeriac crisps, almonds and truffle oil (Ve)

Salmon and prawn ravioli with prawn bisque, buttered samphire and finished with parsley oil

Pork and Winterdale cheese croquette with piccalilli gel, burnt apple puree and crackling

Main Course

Côte De Boeuf (+£6pp)

Triple cooked chips, oven roasted tomato, garlic mushroom, Béarnaise

Coley, leek mosaic, dressed crab finished with dashi

Lovage risotto with textures of beetroot and goats curd (Ve with whipped Vegan feta)

Dessert Course

Trio of: Strawberries & cream bavaois, Chocolate & mango delice, Gin and Tonic sorbet

Vegan Chocolate Mousse, Mango Sorbet & Blood Orange Granita(Ve)

Four course menu £45 per person

£10 Deposit per person at the time of booking

All of our produce is locally sourced in Kent & Surrounding areas