

VALENTINES MENU

Served Lunch & Dinner

£60 FOR 3 COURSES

STARTERS

Salt & Pepper Tempura Squid with Sticky Honey & Chinese Five Spiced Pork Belly
Pickled Cucumber Salad, Soy & Sesame Dressing

Pan-Roasted Hand Dived Scallops from Orkney North Scotland
Cauliflower Puree, Wilted Spinach & Brown Shrimp Butter

Sautéed Veal Sweetbreads

Sauerkraut, Creamy Mustard Sauce, Shimeji Mushroom & Maderia Jus

Twice Baked Sussex Charmer Cheese Soufflé
*Chive & Parmesan Cream Sauce - **vegetarian***

MAINS

Very Slow Confit Rump of Lamb in Mild Spices

Baby Carrots, Minted Yoghurt, Roasted Beetroot, Sautéed Heritage Potatoes, Lamb Jus

Slow Braised Short Rib of Beef

Topped with Duchess Potato, Roasted Roscoff Onion, Baby Carrot, Red Wine Jus

Pan Roasted Fillet of Halibut

Hand-picked Crab Linguine with Slow Cooked Cherry Tomatoes, Chilli, Sweet Drop Peppers, Lemon & Fresh Herbs

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry

*Fragrant Jasmine Rice, Tenderstem Broccoli, Crisp Onion Bhaji - **vegan***

Ocean Platter for Two with Grilled Lobster Thermador

£55 Supplement

Seared Whole Scallops & Garlic Butter, Grilled shell-on Argentinian Red Prawns, Salt & Pepper Tempura Squid, Breaded Whitebait, British Mussels in Cider & Double Cream with Smoked Bacon Lardons & Leeks served with Fries, Bread & Garlic Aioli

Please pre-order at least 4 days in advance.

DESSERT

Rhubarb & Custard

*Custard Panna Cotta, Poached Forced Grown Yorkshire Rhubarb,
Poached Meringue, Rhubarb & Ginger Espuma*

Warm Chocolate Fondant

*with Milk Chocolate Cremieux, Salted Caramel, Crème Pâtissier
Vanilla & Tonka Bean Ice Cream*

Spiced Rum Roasted Pineapple,

Coconut Mousse, Banana & Passion Fruit Sorbet

Affogato

*Our own Vanilla & Tonka Bean Ice Cream with a hit of 'Love Hurts' Espresso
add Baileys, Disaronno, or Frangelico Liqueur for £3.50*

CHEESE BOARD

£6 Supplement per person

A selection of Local Sussex Cheeses

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,
Fig & Apple Chutney & Quince Paste.

Idle Hour - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

Sussex Blue - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.

Woodside Red – A creamy Red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, Mellow

Sussex Camembert - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk

DESSERT WINE & STICKIES

Orange Muscat, 'Essensia', Quady's, Madera, California glass £8.50 / £26 half bottle

Black Muscat, 'Elysium', Quady's, Madera, California glass £8.50 / £26 half bottle

Sauternes, Chateau Lamourette, Bordeaux 2018 glass £12.70 / £38 half bottle

Semillon 'Noble One', De Bortoli, New South Wales, Australia 2018 glass £16.40 / £49 half bottle

Bottle Vintage Port, Graham's, Douro, Portugal glass £9.00
