

## VALENTINES MENU

*Served Lunch & Dinner*

£60 FOR 3 COURSES

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### 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***

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### MAINS

**Very Slow Confit Rump of Lamb in Mild Spices**

*Baby Carrots, Minted Yoghurt, Roasted Beetroot, Sauteed 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.***

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## 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

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## 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

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