

VALENTINE'S MENU

FOUR COURSES £49

Elevate your experience with our Smoked Salmon Crostini and a glass of champagne for an additional £15 per person

APPETISER

Oven-baked Sourdough Bread

With freshly made aioli and salsa Verde

STARTERS

3 Jersey Oysters ^{GFO}

With shallot vinegar and Tabasco

Smoked Salmon Roulade

With a celeriac remoulade, wasabi cream & Avruga caviar

Truffled Scallops

Oven baked scallops served with truffle butter and a Parmesan & herb crust

MAINS

Thai Fish Curry ^{GFO}

Seabass, prawns and vegetables in a delicate curry sauce. Served with basmati rice

Chalk Stream Trout

Pan fried with wilted spinach and a grape & mushroom beurre blanc

Gilt-Head Sea Bream en Papillote ^{GFO}

Baked Whole gilt-head Bream 'in a bag' with white wine, braised fennel, palourde clams, rosemary and chilli

DESSERTS

Homemade Lemon Zest Tart

With strawberry ice cream

Sticky Chocolate Brownie ^{GFO}

Served hot with pistachio ice cream

Espresso Panna Cotta ^{GFO}

A smooth panna cotta topped with a sweetened espresso syrup

