



VALENTINE'S DAY MENU

3 COURSE SET MENU | £38 PER PERSON



STARTERS

Louisiana Seafood Boil (Shared between 2)

Mussels, Tiger Prawns, Crayfish Tails, Nduja Sausage, Baby Squid, New Potatoes

Prawn Cocktail

Prawns, Crevettes, Crayfish, Marie Rose Sauce, Avocado Mousse

Tandoor Chicken Skewers or Tandoor

Paneer Skewers

Marinated in Yoghurt & Malaysian Spices, Mini Flatbreads and Tomato Salsa

Cauliflower Kaarage (VG)

With a Sweet Chilli Dipping Sauce

MAINS

Pan-Fried Seabass

Smoked Aubergine, Mussels, Samphire & Saffron Sauce

Lobster Linguine

Lobster, Crayfish, Crevettes, White Wine, Parsley

Fillet Steak (£5 Supplement)

Grass Fed Dry Aged Fillet Steak served with Ox Heart Tomato and Lambs Lettuce

Sirloin Steak

Grass fed Dry Aged Sirloin Steak served with Ox Heart Tomato and Lambs Lettuce

Truffle & Mushroom Linguine (VG)

Wild Mushroom, Truffle Oil, Chinese Truffle

Risotto Di Zucca (V)

Pumpkin, Butternut Squash, Parmesan, Butter

SIDES

Creamed Spinach £5

Truffle Fries £5

Sautéed Baby Potatoes £5

Seasonal Greens £5

Mixed Salad £5

SAUCES

Bearnaise £3

Red Wine Jus £3

Cognac Peppercorn £3

Wild Mushroom £3

DESSERTS

Passionfruit Posset

Raspberry Kisses, Candied Lime & Lemon Shortbread

Vanilla Creme Brulee

Whiskey Poached Rhubarb

70% Chocolate Cremaux (VG/GF)

Sour Cherry, Caramalised Soil

Chocolate Fondant (Shared between 2)

Chocolate dipped Strawberries, Popping Candy Honeycomb, Raspberry Kisses, Rose Rhubarb

Sussex Cheeses

Served with Date Chutney, Champagne Grapes & Sourdough Crisp-bread

DRINKS

Chapel Down Touch of Sparkle £9/45

Chapel Down Brut £12/65

Cosmopolitan £10

Espresso Martini £10