



**VALENTINE'S  
DAY**

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**STARTERS**

**DUO OF DUCK TERRINE**

BLACKBERRY CHUTNEY & CROUTES

6.95

**PAN SEARED SCALLOPS**

MANGO PUREE, TOMATO AND RED ONION

11.25

**GOAT'S CHEESE TART**

FIGS AND CAPERS

6.25

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**MAIN COURSES**

**RACK OF LAMB WELLINGTON**

BLACK PUDDING DAUPHINOISE POTATOES & BABY VEGETABLES

17.95

**MONKFISH TAIL**

STUFFED WITH SORREL WRAPPED IN PANCETTA WITH HASSELBACK  
POTATOES

15.95

**TOURNEDOS ROSSINI**

FILLET STEAK WITH FOIS GRAS, MADEIRA SAUCE AND SHAVED TRUFFLES

28.50

**CHATEAUBRIAND 20oz**

SERVED WITH YOUR CHOICE OF BUTTERED NEW POTATOES, DAUPHINOISE  
POTATOES OR TRIPLE COOKED CHIPS, SAUTÉED WILD MUSHROOMS AND  
BABY VEGETABLES

64.50 FOR 2

**MOROCCAN AUBERGINE STUFFED WITH FETA COUSCOUS**

FALAFEL CRUMB, POMEGRANATE & ORANGE SALAD

13.75

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**DESSERTS**

**BELGIAN CHOCOLATE FONDUE TO SHARE**

WITH STRAWBERRIES, RUM PINEAPPLE, MARSHMALLOWS

FUDGE BROWNIE NUGGETS

12.00

**PASSION FRUIT CREME BRÛLÉE**

WITH CHOCOLATE BISCOTTI

6.25

**SELECTION OF FINE LOCAL CHEESES**

BROAD OAK CHEDDAR, MAYFIELD SWISS, SUSSEX BLUE, APRICOT  
CHUTNEY

7.50

