



VALENTINES DAY

£70.00 PER PERSON
CHAMPAGNE & CANAPES

STARTERS

Rye bay scallops, pressed pork belly, spiced apple purée, honey & five spice jus (D,MO,S)
Whipped feta, pickled wild mushrooms, sun dried tomato, walnut & herb crumb (G,N,VG)
Filo pastry tart, confit red onion, buffalo burrata, smoked almond & basil pesto (D,E,G,N,V)
Crisp leg of slow cooked duck, Asian slaw, lemongrass, chilli & ginger jam (E,S)
Smoked salmon & crab lasagne, chive velouté (CR,D,E,F,G)

MAIN COURSES

Roasted fillet of dry aged beef, celeriac, spinach & potato gratin, tenderstem broccoli,
red wine jus (D,S)
Fillet of wild Halibut, potato rosti, samphire, caviar & leek broth (D,E,F)
Artichoke, roasted garlic & truffle ravioli, grilled courgette, sauce vierge (G,VG)
Roast rump of lamb, turnip & potato terrine, baby vegetables,
redcurrant & rosemary jus (D,S)
Satay baked cauliflower, peanut & lime dressing, crisp rice noodles (G,PV)

DESSERTS

Passion fruit & mango tart, champagne sorbet (D,E,G,V)
Dark chocolate torte, hazelnut praline, buttermilk, raspberry sorbet (D,N,SY)
Vanilla crème brûlée, cinnamon doughnut (D,E,G,V)
Lime leaf panna cotta, coconut macaroon (VG)
Baked Kentish brie to share, gilda sourdough, onion chutney
& pickled walnuts (D,G,N,S)

TERMS AND CONDITIONS

A non-refundable 50% deposit (£35 per person) required at the time of booking along with card details to secure the reservation.

*The remaining balance is due on the night (Wednesday 14th February 2024)
Any amendments to the table must be made by 5pm on Monday 12th February 2024.*

If your table is to cancel after 5pm on Monday 12th February 2024 then we reserve the right to charge your card for the full amount or remaining balance per person.

In the event of a no-show then we reserve the right to charge your card for the full amount or remaining balance per person.

A discretionary service charge of 10% will be added to all tables.

We apologise for such strict terms & conditions but we must protect our business and staff.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, CR - CRUSTACEAN, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

