



Valentine's Day Menu

Two Courses ~ £38 | Three Courses ~ £45

~ Starters ~

CLASSIC FRENCH ONION SOUP (GFA)

Slow-cooked onions, rich beef stock & melted Gruyère.

BAKED CAMEMBERT WITH GARLIC & HONEY (TO SHARE | GFA)

Warm, melting Camembert with toasted sourdough.

CRISPY AROMATIC DUCK SALAD (GF)

Crispy five-spice duck, fresh seasonal leaves & hoisin dressing.

WARM BEETROOT & BUTTERNUT SQUASH SALAD (GF)

Beetroot and butternut squash with pickled red onion & hazelnut dukkah.

~ Mains ~

28-DAY AGED SUSSEX FLAT IRON STEAK (GF)

Succulent local steak, hand-cut fries, garden salad & peppercorn sauce.

LINE-CAUGHT SEA BASS, PAN SEARED (GF)

Fresh fillet of sea-bass, caper potato cake, samphire & chilli butter.

VEGETABLE & LENTIL COTTAGE PIE (GF)

Comforting seasonal vegetables in a rich gravy, topped with creamy mash.

FREE-RANGE ROASTED CHICKEN BREAST (GF)

Served with pomme anna potatoes, savoy cabbage & wild mushroom jus.

POSH COTTAGE PIE (GF)

Slow-braised ox cheek, rich red wine gravy & seasonal vegetables.

~ Dessert ~

VANILLA CRÈME BRÛLÉE (GFA)

Classic set custard with buttery shortbread.

MOLTEN CHOCOLATE FONDANT

Served with black cherry purée & black cherry ice cream.

STRAWBERRY CHEESECAKE

Creamy vanilla cheesecake with strawberry compote.

STICKY TOFFEE PUDDING (GF)

Warm sponge, rich toffee sauce & vanilla ice cream.