

Valentines Dinner Menu

To share whilst you wait

Estate Baked Focaccia (VE) £5 Trio of Homemade Dips & Flatbreads (V) £8 House Marinated Olives (VE) £4.50

Starters

Beetroot & Goats Curd Mille Feuille (VE)(GF) £9
Candied Walnut, Sun Dried Tomato Sauce Vierge

Pan Seared King Scallops £13
Brioche, Cauliflower, Apple

Wild Mushroom Arancini (V) £10
Confit Garlic & Truffle Aioli, Rocket, Cheese Crisps

Duck Liver Terrine £11
Pickled Vegetables, Red Onion Marmalade, South Downs Butter, Toast

Cauliflower Pakora (VE,GF) £9
Sour Mango Salad, Chilli Lime Yoghurt

Main Courses

6hr Pork Belly (GF) £25
Celeriac Dauphinoise, Winter King Cabbage, Roast Carrot, Apple Sauce, Mustard Cream

Cod Loin (GF) £25
Chicory Potato Cake, Slow Braised Tomato, Leek & White Beans

Spinach & Chickpea Zanzibar Curry (VE)(GF) £21
Sweet Potato Rosti, Charred Pak Choi, Sticky Rice, Tamarind & Cucumber

6oz Venison Loin (GF) £32
Creamed Potato & Horseradish, Charred Purple Sprouting, Pancetta, Forester Sauce

Pan Fried Gnocchi (V) £21
Butternut Squash Puree, Roasted Root Vegetables, Shaved Sussex Charmer, Nettle Pesto, Crispy Sage, Toasted Seeds

8oz Ribeye Steak (GF) £35
Triple Cooked Chips, Portobello Mushroom, Hairsprings Watercress

Desserts

Illy Affogato (V) £8
Malt Ice Cream, Honeycomb, Double Espresso Shot

White Chocolate Parfait (V) £9
Passionfruit, Cardamom Shortbread

Salted Caramel Pear Tart Tatin (V) £9
Crushed Hazelnuts, Vanilla Topsy Cream

Coconut Rice Pudding (VE)(GF) £8
Apple & Berry Compote, Toasted Almonds

South Coast Cheese Board (GF available) £12
Selection of Local Cheeses & Accompaniments

*Whilst we do our best to accommodate allergens, we cannot guarantee any dish is completely free in our small kitchen.
A discretionary Service Charge of 12.5% is added to all tables, of which 100% goes to our hard-working team*