



Valentine's Day Menu

Tuesday, 14th February 2012

STARTERS

"The Perfect Aphrodisiac"

Jerusalem artichoke soup
With Whitby oysters and chervil

"Absolutely Divine"

Watts Farm first crop English asparagus tartlet
Parmesan, celery, cress and soft poached quail egg in a mustard and chive butter sauce

"Just Heavenly"

West coast roasted scallops
Apple and ginger purée, fennel sauce

SORBET

"The Fruit of the Gods"

Pomegranate and rose water sorbet

MAIN COURSE

"The Field of Love"

Stuffed saddle of Sussex rabbit with honey and pancetta
Spinach, braised red cabbage, cauliflower and goat's cheese purée

"The Fruits of the Sea"

South coast line caught turbot
Poached with mussel and clam Provençale,
griddled new potatoes and sauce bouillabaisse

"Simply Succulent"

Assiette of Kentish lamb (to share)
Noisettes of lamb with sweet basil, confit shoulder of lamb, herb crusted rack of lamb,
served with parsnip mash, buttered leeks, glazed shallots and redcurrant jus

DESSERT served with a toast to almonds, the Roman symbol of fertility (Amaretto over ice)

"Pure Decadence"

Symphony of St Valentine (to share and be eaten in a particular order)
A tasting menu of delicate desserts

"A Topsy Tiddle"

Appleton Rum Baba
Exotic fruit brochette with spicy bread

"The Nourishment of the Gods"

Valrhona chocolate dessert
Millefeuille of chocolate and raspberry, chocolate ginger mousse,
chocolate fondant and chocolate sorbet

Starbucks blend coffee
Homemade petits fours

£70.00 per person

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
VAT included. A discretionary 12.5% service charge will be added to your bill.