



Valentines...

Amuse-bouche served with a glass of prosecco
Mozzarella and chilli arancini with a fresh tomato sauce

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A sharing tapas board for two
Cured meats, smoked fish, game terrine, olives, sweet garlic, humus & crostini

Coquilles St Jacques
Rye Bay Scallops in a rich white wine sauce with piped potato and a grain potato crust

Winter salad
Pigeon breast, fresh figs, beetroot, baby leaves, quinoa, cob nut granola and pomegranate

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Grilled fillet of sea bream
Served on a saffron risotto with wilted spinach a tapenade crust and rocket

Char-grilled 28 day hung rib eye steak
With a wild cep rub, hand cut chips and a baby leaf salad

Pan roasted wild duck breast
On a fondant potato, served with baby vegetables and a rich game jus

Homemade gnocchi
Served in a tomato & pesto sauce with Twineham Grange cheese topped with wild rocket

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Chocolate three ways
Dark chocolate tart, white chocolate panna cotta, milk chocolate brownie

Or

A slate of English cheeses
With seasonal accompaniments

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Coffee & truffles

£29.50 per head

A 10% service charge is added to your final bill
A £10.00 per person deposit is required at the time of booking to fully secure your table
Please make us aware of any allergies.