

VALENTINE'S DAY MENU 2026

START WITH A LITTLE SPARKLE

GLASS OF CREMANT DE LOIRE [£6 PER PERSON]

STARTERS

SHARING CAMEMBERT, TOASTED CROUTES, CHUTNEY

CREAM OF ASPARAGUS SOUP, CROUTONS, OLIVE OIL

WHIPPED FETA, PICKLED CANDIED BEETROOTS, CHICORY, WALNUTS

CHICKEN LIVER PARFAIT, TOASTED CROUTE, ONION CHUTNEY

PULLED SHORT RIB AND BRISKET, EN CROUTE, CRISPY ONIONS, PARMESAN

5OZ KING PRAWN, GARLIC BUTTER

[SHELL ON]

MAINS

SHARING STEAKIST WELLINGTON, MASHED POTATOES, TENDERSTEM BROCCOLI, GARLIC AND ROSEMARY

ROASTED CARROTS, RED WINE JUS

[£5 PER PERSON SUPPLEMENT]

10OZ RUMP, FRIES, CHERRY TOMATOES AND YOUR CHOICE OF SAUCE

ROASTED LAMB RUMP, MASHED POTATOES, GARLIC AND ROSEMARY ROASTED BABY CARROTS, LAMB JUS

MARRY ME CHICKEN, SUNDRIED TOMATO AND CREAM SAUCE, ASPARAGUS, STICKY RICE

HALF LOBSTER THERMIDOR, FRIES, ROCKET, PARMESAN SALAD

[£10 SUPPLEMENT]

AUBERGINE GOAN CURRY, STICKY RICE

DESSERTS

CHURROS SHARER, SALTED CARAMEL, RUBY CHOCOLATE AND CINNAMON DIPS

RASPBERRY AND PISTACHIO PAVLOVA

STICKY TOFFEE PUDDING, CLOTTED CREAM ICE-CREAM

RUBY CHOCOLATE TART, WHITE CHOCOLATE DIPPED STRAWBERRIES, CLOTTED CREAM

SUSSEX CHEESEBOARD, GODMINSTER CHEDDAR, SUSSEX BRIE, BRIGHTON BLUE CHEESE, CHUTNEY,
CRACKERS [£5 SUPPLEMENT PER PERSON]

2 COURSES - £33.50

3 COURSES - £39.50