



VALENTINE'S DAY MENU

CANAPÉ

HOT SMOKED SALMON
Cream Cheese, Blini, Caviar

STARTERS

4 ROCK OYSTERS
Exmoor Caviar, Crispy Shallots & Leek Oil DF GF

SCOTTISH LANGOUSTINES
Nduja Butter GF

CHICORY & RADICCHIO SALAD
Pickled Radish, Pear, Kentish Blue & Walnuts GF V

BRAISED BEEF SHIN
Sourdough, Mojo Verde & Crispy Onions DF

SERRANO HAM
Fine Beans, Pickled Walnuts & Gorgonzola Dressing GF

MAINS

KING CABBAGE
Curry Emulsion, Tomato, Capers & Toasted Buckwheat DF GF V

PETERHEAD COD
King Cabbage, Trout Roe & Shellfish Bisque GF

KENT SALT MARSH LAMB RUMP
Burnt Shallot Purée, Sprouting Broccoli, Hazlenuts & Red Wine Sauce GF

BRAISED PORK CHEEKS
Roasted Heritage Beetroot, Muscatel & Potato Puree GF

GRILLED KING TIGER PRAWNS
Garlic, Tomato, Fennel, Chilli, Lemon, Green Leaf Salad & House Chips GF
(FOR TWO TO SHARE)

CHATEAUBRIAND 500g
House Chips, Garlic & Chive Mushrooms, Rocket & Peppercorn Sauce GF
(FOR TWO TO SHARE)

DESSERTS

CHOCOLATE GANACHE
Blood Orange Cream & Honeycomb GF

BERGAMOT CRÈME BRÛLÉE
Vanilla Shortbread

DARK & WHITE CHOCOLATE CHEESECAKE
Cherry Gel

CHOCOLATE FONDUE
Strawberries, Giant Marshmallows & Brownie
(FOR TWO TO SHARE)

KENTISH BLUE CHEESE
Crackers, Chutney, Celery

£80 PER PERSON

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.