



Valentines Weekend Reduced A La Carte Menu

Set 3 Courses ; £58 PP

Selection Of Snacks To Begin

STARTERS

Dressed Fresh Tiger Prawns Served And Wrapped In Marinated Courgette,
Wasabi Mayo, Ginger Straws and Fresh Bread

Ham Hock Terrine, Celeriac Remoulade, Pickled Baby Onions, Tarragon Mayo
Served With Fresh Bread

3 Fresh Maldon Oysters served with three different toppings ; -Chimichurri
-Dill Oil And Cucumber
-Classic Shallots Vinegar

Homemade Caramelised Onion Tart Tatin, Dazel Ash Goat Cheese,
Candied Walnuts and Mushroom Ketchup

MAIN COURSES

Roasted Local Brill, Crushed Jersey Royal Potatoes, Pea And Mint Puree, Sautéed Savoy
Cabbage With Lardons and Sauce Grenobloise

28 Days Dry aged Beef Fillet, Potato Rosti, Black Garlic Mayo, Charred Baby Gem,
Cherry Vine Tomatoes, Truffle Mayo, Parmesan And Jus

Pan Seared Fillet Of Wild Sea Bass, Hasselback Potatoes, Salt Fingers, Leek Puree,
Roasted Cauliflower And Salsa Verde

Homemade Tagliatelle, Sauteed Wild Mushrooms, Toasted Pine Nuts, Creamy Black
Truffle Sauce, Roasted Artichoke and Parmesan

SIDES

Truffle And Parmesan Roasted Potatoes £7.5

Bistro Salad, Sun Dried Tomatoes, Pickled Red Onions, Shaved Parmesan £5.5

Mini raclette pot £8.5

DESSERT

Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts

Vanilla Ice Cream

Homemade Passion Fruit Mousse With Mango Centre And Coated In White Chocolate,
Sable, Mango Gel and Coconut Sorbet

Cheese Plate ; Selection of Three Carefully picked Cheeses With Quince
And Crackers

A Pudd In A Glass!! Tiramisu Espresso Martini served with Hazelnut shortbread for
these that prefer to sip their puds!!