



## **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!!**