

Valentine's Day Menu

Welcome drink - Bolney Bubbly or Bubbly Rosé

STARTERS

Garlic-Studded Baked Camembert

Served with sourdough crackers, grapes, Lychgate chutney and bread

Half Dozen Oysters

Late-harvest Pinot Gris & shallot vinaigrette

Slow-Braised Pork Rillettes

Kitchen garden piccalilli and crispy capers

MAIN COURSE

Fillet of Beef

Fondant potato, cauliflower three ways, pomegranate and red wine jus

Roast Fillet of Sea Bream

Sautéed potatoes, caramelised shallot, kale, brown shrimp beurre noisette and buckwheat

Celeriac Gnocchi

Pickled beetroot, parsnip purée, spinach and roasted chestnuts

DESSERT

Sticky Toffee Pudding

Orange and poppy seed tuile, vanilla ice cream

Dark Chocolate Nemesis

Passion fruit sorbet

Sussex Cheese Board

A selection of artisanal cheeses served with Lychgate chutney, crackers, grapes and apple

PETIT FOUR

Dark chocolate, caramel and hazelnut