



Valentines '24

Jersey rock oysters 2 pcs – Shallot vinegar

Glass of Nyetimber Rosé

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Beef Carpaccio

Shaved parmesan, pickled radish, smoked yolk, horseradish cream

Lobster Cocktail

Shredded gem, cucumber, Cognac dressing

Jerusalem artichoke soup (ve)

Crisps, super seeds, arbequina oil

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Pan seared Cod Loin (gf)

Samphire, jersey royals, Mussels, fennel, smoked cream

Roast duck breast

Morello cherry puree, kale, Braised endive, preserved cherry sauce

Ricotta and spinach ravioli (v)

Butter emulsion, sage

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Chocolate Fondant (for two)

Salted caramel Bon bons, Vanilla ice cream, raspberry crumb

Pavlova (ve)

Macerated Berries, Raspberry sorbet

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£100 per person

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.