



VALENTINE MENU

COURSE 1

WHITSTABLE NATIVE OYSTERS | BLOODY MARY GAZPACHO (v)

COURSE 2

SEAFOOD BISQUE
CRAB TARTARE WITH CHAMPAGNE VINAGRETTE
SUNDRIED TOMATO & BASIL BRUSCHETTA (v)
ROQUEFORT WITH PEPPERED PEARS (vg)
HAM HOCK TERRINE

COURSE 3

CHAMPAGNE SORBET | WATERMELON & MINT GRANITA (vg)

COURSE 4

BEEF BOURGIGNON
CHICKEN & STILTON BALLANTINE
HERITAGE TOMATO & CAMELISED ONION TARTE TATIN (v)
WILD MUSHROOM & SPINACH ORZO (vg)
PAN ROASTED COD PROVENÇAL
HADDOCK & ASPARAGUS GRATIN

COURSE 5

CHOCOLATE & COURVOISIER GANACHE
TART AU CITRON
APPLE TARTE TATIN
CREME BRULÉE
SHARING CHEESE PLATTER FOR TWO

(v) = vegan, (vg) = vegetarian please pre-order & alert
us to any dietary requirements at time of booking