



Dalentine's Day Menu

£39.95 per person

Upgrade your evening with oysters to share served with shallot vinaigrette & Tabasco

6 oysters for £15

12 oysters for £27



Chapel Down Rosé Sparkling Wine

To Start

Elderflower cured chalk stream trout mosaic, wasabi crème fraiche Roasted vegetable tarte tatin (ve) Twice baked cheese soufflé, heritage tomato salad, toasted seeds

Mains

Creamy lemon linguine, purple sprouting broccoli, vegan pesto (ve)

Grilled sea bass, smoked haddock & old winchester rosti, king prawn & lemon sauce

Lamb rump, anna potato, courgette with parmesan & basil, lamb jus

For Dessert

Valrhona chocolate fondant, ice cream, salted caramel sauce
Passion fruit crème, marinated strawberries
Picos blue, warm apple tart tatin, Lensbury honey





