



# VALENTINE'S MENU

## TO START

ROASTED TOMATO & RED PEPPER SOUP

PAN SEARED SUSSEX SCALLOPS, PANCETTA & SAUTÉD  
SPROUTS IN LEMON BUTTER

CHORIZO & BLACK PUDDING WITH GARLIC AIOILI

## MAIN COURSE

GRILLED SEABASS, GREEN LENTIL & CELEARIAC CASSOLET

MEDIAILLIONS OF HANKHAM PORK LOIN, THYME & HONEY  
BRAISED CHICORY & SWEDE PURÉE

SLOW ROASTED CHERMOULA CAULIFLOWER STEAK,  
GREEN HERB & BUTTERBEAN CREAM & ON-VINE CHERRY  
TOMATOES

## DESSERT

RICH CHOCOLATE TORTE WITH GANACHE

PANNACOTTA WITH RICH BERRIE COULIS

CARAMALISED POACHED PEAR WITH DOWNSVIEW DAIRY  
VANILLA ICE CREAM



£40 PER PERSON

INC GLASS OF RATHFINNY CLASSIC CUVEE