



# VALENTINE'S SET MENU *Day*



3 COURSES £40 PER PERSON

## STARTER

ROSEMARY AND GARLIC BAKED CAMEMBERT TO SHARE, GILDA SOURDOUGH,  
HOT HONEY & PICKLES. (V)

SESAME AND SATAY CHICKEN SKEWERS, SATAY SAUCE, PEANUTS, CHILLI, CORIANDER.

SALMON FISH CAKE, SOFT POACHED EGG, CITRUS HOLLANDAISE, DILL DRESSING.

## MAIN

PAN FRIED CHICKEN BREAST, CHARRED SWEETCORN, SWEET POTATO MASH, PAK CHOI,  
WINTER TRUFFLE CREAM SAUCE.

HARISSA ROASTED CAULIFLOWER, WILTED SPINACH, WARM CHICKPEA SALAD, COCONUT  
YOGHURT. (VG)

BAKED FILLET OF HAKE, PICKLED MUSSELS, WARM TARTARE SAUCE, PARMENTIER POTATOES,  
GARDEN PEAS.

## DESSERT

STRAWBERRY HEART SHAPE PAVLOVA TO SHARE, MACERATED STRAWBERRIES, CHANTILLY  
CREAM, STRAWBERRY GEL. (V)

WARM DARK CHOCOLATE BROWNIE, HONEYCOMB, MADAGASCAN VANILLA ICE CREAM,  
CHOCOLATE SAUCE. (V)

SELECTION OF KENT CHEESES, QUINCE JELLY, GRAPES, CELERY, CHARCOAL BISCUITS. (V)  
(£4 SUPPLEMENT)

(V) - Vegetarian (VG) - Vegan

Please inform staff of any allergies. We cannot guarantee our food or drinks are free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps.