

Our exclusive Valentine's Day menu is a set feasting menu, where all dishes are served sharing style for the table.

Cocktail **Cherry Kiss**

Salcombe Gin, Cherry Syrup, Egg White, Lemon Juice

Menu

Wood-fired Flat Bread Sesame Brown Butter

Smoked Pumpkin Hummus Crispy Sage, Aleppo*

Grilled Sussex Halloumi Blossom Honey, Mint, Pine Nuts*

Cured Grey Mullet Padron Peppers, Lime Salt

BBQ Chicken Thigh Cep Glaze, Spicy Truffle Bread Sauce*

Burrata Basil, Blood Orange, Roasted Pistachio

Grilled Stone Bass Crispy Artichokes, Crab Butter Sauce

Spiced Lamb Shank Pastilla Celeriac, BBQ Carrot

Smoked Miso Aubergine Crispy Shallots, Turmeric Labneh

Skillet-Baked Potatoes Wild Garlic Cream, Pecorino*

Purple Sprouting Broccoli Lemon Tahini Dressing*

Dessert **Bitter Chocolate Mousse**

Halva, Orange*

Cheese **Whole Wood-fired Baked Tunworth Cheese**

Carrot & Blackberry Chutney, Croutons

(£10 Supplement per person)

60 Per Person

All dishes containing  are Vegan | All dishes containing * are NGCI No Gluten-containing ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.