

## VALENTINE DINNER



### STARTERS

**Hertfordshire free-range chicken liver & Armagnac parfait** - wf\*

**South Coast devilled sprats** lemon mayonnaise

**Confit of wild mallard** roast beetroot & blood orange salad - wf

**Pea & mint soup** Childwickbury goat's cheese - v, wf\*

**Baked Camembert fondue for two to share** rustic french bread, pickles & free-range salami - v\*

**Seared Cornish mackerel fillet** new season potatoes, spring onions, Coleman's mustard & crème fraîche dressing

### MAINS

**Woodland-reared pork loin** free-range Sussex pork with mash, chestnut mushroom, pancetta & rosemary sauce - wf

**Bouillabaisse** traditional Provençal fish stew

**Panzerotti** hand-made ravioli stuffed with ricotta & radicchio tossed in sweet peppers, basil & roasted onions - v

**Loch Duart salmon** bubble & squeak rösti, sauce vierge - wf

**Roasted root vegetable tagine** lemon & mint couscous, tzatziki - v

**Rump steak** (£2 supplement) béarnaise sauce, house-made chips, slow roasted tomatoes & watercress

### DESSERTS

**Crème brûlée** - v/wf

**Sticky toffee pudding** toffee sauce & vanilla bean ice cream - v

**New season rhubarb crumble** ginger ice cream - v/nuts

**Caramelised pear tarte tatin** - v

**Vanilla panna cotta** iced berries - v/wf

**Assiette of Lussmann's desserts for two to share** - v/nuts

v vegetarian / v\* can be prepared without meat or fish / wf wheat-free / wf\* can be prepared without bread or bun  
nuts contains nuts. There is a small possibility that nut traces may be found in any item on the menu and that bones  
may be found in any of our fish or rabbit dishes. We list only the main ingredients in our dishes.

Three courses with bubbly £28.95 per person. There is no service charge. All gratuities go directly to our staff.

