



**FREE HOUSE**

## **VALENTINES DAY MENU**

### **Starters**

Rye bay pan fried scallops, pea puree, bacon lardons and lemon dressing

Home smoked duck breast salad, plum chutney, crispy duck egg

Pickled wild mushrooms and beurre blanc sauce

Clam and mussel chowder, crispy bread

### **Main Courses**

Rye caught turbot, poached oyster, sprouting broccoli, vermouth and chive butter sauce

Loin of sussex lamb, pearl barley, crispy kale, roasted celeriac, meat reduction

Golden cross and herb risotto, slow cooked vine tomato, crème fraiche, crispy leeks

Breast of corn fed chicken, duck bon bon, port glazed shallot, hisbi cabbage

### **Desserts**

Warm chocolate fondant, vanilla ice cream, chocolate soil

Lemon bavarois, blood orange compote and sorbet

Peanut parfait, chocolate sauce, peanut brittle

Vanilla beignets with poached fruits and compressed strawberries

Coffee and biscuits

**£30.00 per person includes a glass of bubbly**