

## *Valentines Day Menu*

*Espresso shot of lobster, lemongrass & coconut broth*

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*Poached oyster, spinach, pink Champagne & caviar velouté, Serrano ham dust*

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*Foie gras boudin, duck ham, almond purée, salad of black cherries*

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*Salmon, asparagus, hollandaise sauce*

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*Open ravioli of Selsey crab, prawn & langoustine, sea greens, lobster broth*

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*Southdown lamb fillet, herb crusted rack, mustard dauphinoise, carrot purée, mint jus*

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*Cheese course  
(£5.50 supplement)*

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*Assiette of desserts*

**@ £55.00 per person**