



BAR & BRASSERIE
est 1974

Valentine's Day Menu

Complimentary

Glass of Prosecco

Caprese Salsa Fresca Bruschetta (w)(ms)

To Start

Fresh Jersey Oysters & Mignonette Sauce (m)(sh)(s)

Served with Shallotte, Red wine Vinegar.

Seared Scallops & Pork Belly (s)

Served with Apple Sauce, Cress.

Burrata & Prosciutto Crudo (d)(w)(ms)

Served with Rocket, Balsamic Glaze.

Entrée

Duck Leg Confit (d)

Served with Dauphinoise Potatoes, Honey Carrots, Raspberry Sauce.

Local Seabream with Tomato & Herbs Salsa (d)(sf)(sh)

Served with New Potatoes, Vegetables, Herbs Salsa Sauce.

Mushroom Risotto with Rocket & Parmesan (d)

Served with Wild Mushroom, Crème Fraiche, Truffle Oil.

Desserts

Nutella Doughnuts & Jersey Ice Cream (d)(w)

Crème Brulé (d)(w)(e)

Strawberry Cheesecake (d)(w)(e)

2 Course - £37.00

3 Course - £45.00



There are nuts & other ingredients used in the kitchen.

Please make staff aware if you have any allergies or special dietary requirements.

(w) Wheat, (d) Dairy (p) Peanuts, (sf) shellfish, (e) Egg, (f) Fish, (m) Mussels, (n) nuts, (c) Celery, (ms) Mustard, (ss) Sesame, (sh) Sulphates, (sb) Soybean.

A discretionary 10% service charge will be added to your bill.

Please note that this menu is subject to change.