

Valentine's Day at Privé
Special menu for a special evening with

Your Special one

Complementary glass of Prosecco on arrival

£42

Starters

Soup

(V) Wild mushroom & truffle soup creme fresh sourdough bread

Terrine

Ham hock terrine, piccalilli toasted ciabatta wafer

Scallops

Scallops' carpaccio, lemon and lime citrus, pickled cucumber, radish and wasabi mayo

Bruschetta

(V) Olive sundried tomato tapenade bruschetta with grilled toasted sourdough bread and crispy deep-fried egg

Mains

Pork belly

Slow cooked pork belly, black pudding & apple croquette, Pak choi, apple puree & pork jus

Seabass

Baked fillet seabass pea puree, saffron potatoes wilted samphire olive sundried tomato tapenade

Rump of lamb

Harb crusted rump of lamb, potato fondant, butternut squash puree, confit shallot, tender stream broccoli, blackberries lamb jus

Ribeye steak

8oz Rib eye Steak, truffle butter, roasted tomatoes, mushrooms and chips

Vegetarian

Braised confit carrot & parsnip served with spice lentils, crispy spinach toasted pine nuts herb oil

Desserts

Trio Of Chocolate to share

(chocolate mousse, chocolate peppermint gâteau, chocolate truffle, chocolate ice cream, chocolate soil)

Cheesecake

Raspberry & white chocolate cheesecake, lemon sorbet & blueberry jam

Cheese platter to share

(Smoked Applewood, Isle Wight Blue, French Brie & coshes yard)

Celery, Grapes, Chutney, Candied Walnuts, Fudge Biscuit

Mixed ice cream & Sorbets

Please note all our food is freshly prepared and may contain nuts or gluten ingredients. If you have a good allergy or intolerance, please inform a member of staff. A discretionary 10% optional service charge will be added to your bill.