



# THE RUPERT BROOKE SAINT VALENTINES DAY MENU

Glass of Billecart Salmon Champagne

14

Maldon Rock Oyster  
3.5 Each



## STARTERS



Camembert with Pancetta Wrapped Cheese Straw & Chipotle Chutney (gf\*, v\*)  
For Two to Share - 15

Beef Fillet Carpaccio with Cornichons, Pickled Mustard Seeds & Confit Egg Yolk (gf)  
15

Pan Fried Scallops with Tempura Baby Squid, Cauliflower & Truffle Puree (gf)  
18

Smoked Salmon Fishcake with a Poached Egg, Hollandaise Sauce & Samphire  
11

Sweet Potato, Chili & Coconut Soup (v, vg, gf)  
10



## MAINS



600g Chateaubriand, with Chunky Chips, Green Beans & Peppercorn Sauce (gf)  
For Two to Share - 88

Whole Lemon Sole with Hand Dived Scallops, Sautéed Potato, Samphire & Chive Beurre Blanc (gf\*)  
For Two to Share - 70

Herb Crusted Three Bone Rack of Lamb with Mint Mash, Tenderstem Broccoli & Jus  
42

Wild Seabass Fillet on a Bed of Fennel & Pea Risotto (gf)  
26

Garlic & Herb Chicken Kiev with Parmentier Potato, Rainbow Chard & Parmesan Sauce  
24

Mushroom Wellington, Hasselback Potatoes, Pear & Walnut Salad with Creamy Spinach Sauce (v, vg\*)  
22



## DESSERTS



Selection of 3 British Cheeses, with Grapes, Celery, Quince Jelly & Crackers  
For One - 15 For Two to Share - 28

Apple, Pear & Rosemary Tarte Tatin with Vanilla Ice Cream (vg\*)  
10

Chocolate Fondant, Candied Hazelnut & Frangelico Mousse (n, v)  
13

Cherry Pannacotta with Burnt White Chocolate & Rum Cream (gf)  
11

Red Velvet Cake with Whipped Mascarpone (v)  
10

**MICKEY FORDOLA, LOUNGE SWING SINGER WILL BE ENTERTAINING  
YOU DURING THE EVENING**

12.5% service charge will be applied to all bookings VAT inc. at the standard rate

Please inform your server of any allergies before you order.

Gluten Free (gf), Vegetarian (v) Vegan (vg), Contains Nuts (n) \*can be amended