

**\*Ingredient from our own farm**



**THE SUSSEX OX**

MILTON STREET

## **Valentine's Evening Menu**

*Three courses and a glass of prosecco £39.95*

### **Butternut squash velouté**

Chilli, ginger, lemongrass, black sesame crisp (ve)

### **Aromatic beef\* croquettes**

Pickled fennel, celeriac, mustard purée

### **Scallops**

Rhubarb, Lancing College pork, salsify, smoked salt

### **Oysters to share**

Red wine vinegar, shallot dressing (supplement of £6.95)

### **Goats' cheese and honey terrine**

Black olive, cherry tomato, basil (v)

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### **Confit leg of duck**

Smoked onion pomme purée, charred baby leeks, port and sultana reduction

### **Roast rack of lamb\* to share**

Blue cheese dauphinoise, woodland mushrooms, rocket and parmesan salad, red wine jus

### **Seafood 'pie'**

Langoustine, brown shrimp, crispy oyster, gurnard, samphire, saffron cream

### **Warm salad of sprouting broccoli**

Duck egg mayo, Twineham Grange cheese, truffle (v)

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### **Peach 'melba'**

Roast peaches, raspberry sorbet, vanilla parfait, peach schnapps

### **Champagne and white chocolate mousse**

Lavender shortbread

### **Salted caramel chocolate fondue to share**

Cinnamon apple doughnuts, honeycomb, strawberries

### **A selection of local cheese and biscuits**

(£4.95 supplement)