THE OX

VALENTINES DAY MENU

To Begin...

Tempura Whitstable Oyster, Pickled Seaweed Tartar Sauce

Our Home Made Oregano Focaccia, Tomato & Whipped Beef Tallow Butters

STARTERS

Rye Bay Scallops, Apple, Marigold, Pancetta

or

Tartare of Kedzlie Farm Beef Fillet, Bone Marrow Toast, Pickled Shallot & Caper Dressing

or

Twice Baked Three Cheese Souffle, Pickled Walnut, Celery, Grape

MAIN COURSE

Whole Roast John Dory (for two to share) Barbequed Leek, Prawn "Bolognaise"

or

Slow Cooked Beef Short Rib, Herb Mashed Potato, Tarragon Emulsion, Bourguignon Sauce

or

Roast Creedy Carver Duck Breast, Spiced Carrot, Confit Leg Croquette, Duck Sauce

DESSERT

Warm Madelines, Lavender Honey

or

Warm Chocolate Fondant, Dulce de Leche, Milk Ice Cream

or

Pear and Almond Tart Tatin (for 2 to share) Vanilla Ice Cream, Creme Anglaise, Rosemary Caramel

£70 per head for 3 courses & arrival nibbles.

Must be informed of any dietary restrictions at the time of booking.