

THE LAMB INN

St. Valentine's Day Menu

Baked whole camembert, peppers, gherkins, toasted French bread, to share
Sautéed wild mushrooms in a pastry case with poached egg and butter sauce

Grilled whole tiger prawns, preserved lime and red chilli

Springs Sussex oak smoked salmon with rocket, red onion and lemon

Pan fried chicken livers with grapes, sherry, crispy prosciutto and toasted brioche

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Roasted rump of lamb, gratin potatoes, redcurrant jus, hispi cabbage and leeks

Duck breast, roasted pink, blackberries, duck and walnut rosti, carrot puree and spinach

Grilled 8oz sirloin steak, peppercorn sauce, homemade chips, watercress, mushroom and onion rings

Pan roasted, bacon wrapped free-range chicken breast, roasted pear, creamy pear cider sauce,
spinach and buttery mashed potatoes

Pan fried halibut, seared Scottish scallops, lobster butter sauce, spinach and mashed potatoes

Veggie filo pie filled with butternut squash, walnuts, Jerusalem artichokes served with a roasted mushroom
gravy, rosti potatoes, hispi cabbage and leeks

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Milk chocolate delice with mango and raspberry

Tarte tatin- caramelized apple tart with vanilla ice cream

Selection of Sussex cheeses- Brighton Blue, Sussex charmer, St, Giles, chutney and biscuits

Trio of desserts- crème brulee, sticky toffee pudding with butterscotch sauce, profiterole filled with
vanilla ice cream topped with hot chocolate sauce

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Coffee or tea , homemade petit four

Two courses £24 | Three courses £30

This is the only menu available on Thursday 14th February evening.