



Valentine's Menu

Starter to Share

Garden & Bakery Board

Warm Jung's bakery bread, whipped butter, roasted pepper hummus, Burnham honey drizzle, balsamic glaze

Garlic Butter Prawn Skillet

King prawns, chilli, garlic, parsley, olive oil & butter. Served bubbling with toasted sourdough

Beetroot & Goat's Cheese Rose

Heritage beetroot ribbons, apple slices, goat's cheese mousse, candied walnuts, balsamic glaze

Crispy Bacon Jam & Potato Terrine

Layered potato pave, smoked bacon jam, sour cream & chives

Mains

Madeira-Glazed Chicken Ballotine

Rolled chicken medley, tarragon & herb stuffing, slow-roasted and glazed in Madeira jus

Miso-Glazed Celeriac, Coconut & Garden Grains

Roasted celeriac glazed with miso, coconut milk velouté, quinoa, charred corn, pomegranate, citrus dressing

Pan-Seared Seabass, Miso, Citrus & Garden Herbs

Baby potatoes, creamy miso samphire, Burnham Beeches Herb Garden oil

Desserts

Sweet Indulgence for Two

A curated selection of our most loved desserts, designed to be shared and savoured together:

Molten chocolate fondant with rich chocolate ice cream

Zesty lemon & raspberry tart

Silky coconut panna cotta

Passion fruit crème brûlée with a delicately caramelised top

Bitter Chocolate Fondant

Warm, molten bitter chocolate sponge, Biscoff ice cream, caramelised banana

Lemon & Raspberry Sablé

Buttery lemon sablé, raspberry compote, refreshing yoghurt sorbet

£100 for Two
Including a bottle of wine

