

# VALENTINES

The restaurant @ Drakes 2018

## APPETISER

Spiced parsnip soup with curry oil

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## STARTERS

Trenchmore Sussex Wagyu short rib of beef, pressed and glazed with red wine and anise, tempura oyster and shitake

Crab and sweetcorn cakes with scotch bonnet tartare sauce

Roasted baby beetroots, cauliflower couscous and crispy kale

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## MAINS

Guinea fowl 'Kiev' stuffed with Beal's farm pancetta and reblochon, with spätzle Gewurztraminer cream sauce

Parmesan crusted fillet of local haddock, leek risotto, sea vegetables, steamed mussels and mussel foam

Vegetable Wellington with truffle cream sauce

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## DESSERTS

Homemade cherry and cinnamon doughnuts with chilli chocolate sauce (sharing)

Vanilla, almond, and white chocolate cheesecake with poached rhubarb and strawberry sorbet

Selection of British and European cheeses with homemade chutney

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£65.00

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff if you have any dietary requirements  
12.5% service charge will be added to your bill