

VALENTINE'S
AT THE CHEQUERS



ARRIVAL

PROSECCO PORTA LEONE
TREVISO, ITALY

AMUSE BOUCHE

COURGETTE & KENTISH BLUE
FILO TARTLET

BITE

HAM HOCK
TERRINE

With pickled garden vegetables

Wine Pairing: Ilauri Bajo Montepulciano

HOUSE CURED
BETROOT GRAVADLAX

Served with sourdough

Wine Pairing: Reine Juliette Chardonnay

CARPACCIO OF
BETROOT

Served with roasted Jerusalem artichokes
and candied pecans

Wine Pairing: V Sauvignon Blanc

DEVOUR

LEMON & GARLIC HALIBUT

With a cherry tomato concasse, on a bed
of herby lentils and celeriac purée

Wine Pairing: Reine Juliette Chardonnay

FILLET OF BEEF

Finest fillet of beef cooked to order with a
side of our chunky chips, rocket salad and
grilled tomato

Wine Pairing: Juanita Barberis Malbec

LEEK RISOTTO

With Kentish Blue and parmesan wafers?
[Vg]

Wine Pairing: Chapel Down Bachus

FINALE

TRIO
OF PUDS

The perfect 'Finale' if you are feeling
undecided. Mini chocolate brownie,
meringue kisses and a strawberry fondue

Wine Pairing: Chapel Down Bachus

CURTAIN CALL

COFFEE, TEA
(or something stronger)

£55

Wine pairing £15 supplement
(125/175ml)

*A great meal begins with the best suppliers: Bodiam Meat (Meat)
Sankeys, Tunbridge Wells (Fish)
The Cheese Man, Sussex (Cheese)*