



THE WHITE HART INN
VALENTINE'S MENU

HART TO HEART

Four courses at £49 per person including a glass of prosecco.



SOUP

French onion soup with gruyere croute. **V,VE**

TO START

Pan fried scallops, samphire, pink peppercorn butter emulsion and fresh apple.

Black pudding and quail egg scotch egg, asparagus puree and textures of asparagus.

Goat's cheese and red onion marmalade tart, balsamic reduction and baby gem and sakura cress boat. **V**

MAINS

Duo of beef. Grilled rump of beef, sticky braised beef cheek, boulangerie potatoes, burnt shallot, tender stem broccoli and a rich jus.

Pan fried cod, basil gnocchi and brown shrimp and samphire butter and tomato crisps.

Shallot tarte tatin topped with goat's cheese mousse and cress. **V**

DESSERT

Sharing platter for two:

Mini chocolate brownie, marshmallow and strawberry skewer and lemon posset topped with raspberry jam. **V**

