

**Valentines Menu 2012**  
**Reservations now being taken - 01304 853176**

**Starters**

Celeriac & cider soup, caramelised walnuts, goat's cheese focaccia	£5.00
Fresh Folkestone scallops, crispy bacon, parmesan, leeks & cream	£7.50
Seared halloumi cheese, warm salad of spring vegetables, honey dressing	£5.00
Smoked salmon tartare, cucumber, chive & onion seed salad	£6.00
Seared beef fillet carpaccio, thyme, black pepper & parmesan	£5.00

**Main Course**

Roast fillet of cod, garden peas, spring herbs, Serrano ham, warm vermouth dressing	£13.50
Baked smoked haddock with bay, wilted spinach, roast tomatoes, buttered new potatoes	£12.50
Fillet of lemon sole, sweet ginger & chilli, sesame greens, seaweed spiced rice	£15.00
Open ravioli of fresh spinach, homemade cheese, home-dried tomato & spring herbs, white mushroom, white onion & white wine cream	£12.00
Medallions of pork, brandy, black pepper, mustard & cream winter greens, cider apple mash	£12.50
Seared duck breast, crab-apple glaze, sweet peppers, spring herb & citrus couscous	£15.50
Roast rib-eye steak, caramelised onion butter, tomato & green leaf salad, double fried chips	£15.50

**Desserts**

Rhubarb & custard tart, custard ice cream
Baked chocolate Alaska, milk chocolate sauce
Honeyed pear flapjack crumble, chestnut cream
Knickerbocker Glory (with two spoons...)

<b>Coastguard Artisan Cheeseboard</b>
Seasonal cheeses, homemade chutney, butter & oatcakes
One person - £8.00
To share - £10.00
(one more cheese, extra biscuits and chutney)

**All desserts £5.00**

Coffee or tea & homemade sweetmeats - £3.50
Espresso & vanilla ice - £3.50
Coca-Cola float - £3.50
Lemon Colonel (Vodka with lemon sorbet) - £4.50