

VALENTINES MENU

12th to 14th February

AMUSÉ BOUCHE

smoked salmon and caviar bilinis, bressola crostini, croustade

STARTERS

rock oysters au natural

asparagus, rocket, parmesan, truffle salad with quail scotch egg

baked brie, onion chutney served with a selection of homemade bread

smoked duck with pecan praline, fine green beans with chilli and sesame dressing

MAINS

mussels with saffron herb and single malt cream served with homemade onion bread

château briande béarnaise sauce served with triple cooked chips (serves 2)

* supplement £10 per person

wild mushroom, asparagus and black truffle risotto

tempura of chicken and vegetables served with chilli dipping sauce and mango beignet

PUDS

pear almond tart served with vanilla ice-cream and salty caramel

berry mille-féullie

ganache with praline sorbet

fine sussex cheese board and biscuits served with sliced apple, grapes and spiced apple chutney (serves 2)

* supplement £2.50 per person

AFTERS

coffee and homemade chocolate truffles

5 COURSES FOR £45

PRE BOOK AND RECEIVE A GLASS OF PROSECCO ON ARRIVAL

(v) - vegetarian (gf) - gluten free (df) - dairy free

please don't hesitate to ask if you have any other dietary needs or allergies
a discretionary optional gratuity of 12.5% shall be added to bills for tables of 8 and over

@kooksbrighton facebook.com/kooksrestaurant www.kooksrestaurant.com