



Golden Arrow Menu
Valentines Dinner

On arrival
Glass of Bluebell Vineyards Hindleap Rosé



Mixed charcuterie to share
with olives, fresh fruits, spiced figs and toasted garlic ciabatta
(vegetarian, vegan, dairy free, gluten free on request)



Côte de Boeuf
with green beans, gratin potato and sauce béarnaise
(gluten free)
(dairy free on request)

OR

Miso glazed celeriac steak
with green beans, gratin potato and vegan café de paris
(vegan, dairy free, gluten free)



Strawberry sweetheart shortcake
(vegan, dairy free, gluten free on request)



Selection of Sussex cheese and biscuits to share
(vegan, dairy free, gluten free on request)



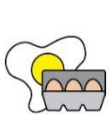
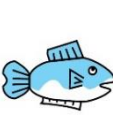
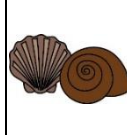
Coffee and truffles

Menu items are subject to alterations.

Golden Arrow – Valentines Menu Dishes and their allergen content

This information is provided as a guide and subject to change, if you have an allergy or special dietary requirement, please make us aware at time of booking.

Whilst every effort is made in our procedures, all our products are made in a kitchen that handles celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, mollusc, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide and may contain traces.

Dishes														
A ✓ indicates the allergen is present.	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
STARTER														
Mixed charcuterie		✓ wheat					✓		✓					✓
MAIN														
Cote de boeuf				✓			✓		✓					✓
Gratin potato														
Sauce bearnaise														
Miso glazed celeriac steak	✓													✓
Vegan gratin potato														
Vegan café de paris														
English mustard														
DESSERT														
Strawberry Shortcake		✓ wheat					✓						✓	
Cheeseboard	✓	✓ wheat		✓			✓		✓			✓	✓	
Truffles							✓						✓	

Reviewed by: Head Chef on 15/09/25