

LUNCH MENU

2 courses 20.00 | 3 courses 24.00
£10 supplement to include our recommended wine pairing

STARTERS

HAM HOCK PRESSING

Black Pudding Crumble, Gooseberry, Confit Fennel

NATURAL SMOKED HADDOCK

Curried Rice, Cured Egg Yolk, Coriander, Golden Raisins

CHILLED TOMATO CONSOMME ✓

Purple Basil, Bocconcini, Heritage Tomatoes

MAINS

CHICKEN KIEV

Slow Roast Garlic, Beurre Noisette Broccoli, Hazelnut

PAN FRIED GURNARD

Wilted Kale, Sea Herbs, Grain Mustard Cream, Soused Cockles

CAULIFLOWER 'STEAK' ✓

Crisp Duck Egg, Red Pepper, Goat's Cheese, Red Endive

SIDE DISHES 4.50

Spiced New Potatoes, Coriander

Local Cauliflower Cheese

Sugar Snap, Mint, Feta, Edamame

Rocket, Sundried Tomatoes, Parmesan

DESSERTS

(all suitable for vegetarians)

PEACH MELBA

Tonka Bean Pannacotta, Raspberry Mousse, Pistachio Sponge, Prosecco Sorbet

CHERRY BAKEWELL TART

Sour Cherry, Morello Cherry Sorbet, White Chocolate

3 CHEESES

Artisan Biscuits, Kentish Apple Chutney

£3 supplement

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free
✓ dishes which are suitable for vegetarians | **vg** suitable for vegans

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT