

A LA CARTE

STARTERS

SCALLOPS GF

Roast Diver Caught Scallops, Baby Globe Artichoke, Crushed Violet Potato, Toasted Hazelnuts, Praline 16

RABBIT

Crisp Roast Rabbit Saddle in Pancetta, Marinated Apricots, Summer Vegetables, Cashew, Confit Leg Club Sandwich 10

BRILL GF

Poached Fillet of Brill, Lobster and Carrot Cream Sauce, Spiced Red Lentils, Yoghurt, Soused Raisins 13

FOIE GRAS PARFAIT

Roast White Peaches, Macadamia Nuts, Peach Gel, Confit Duck Leg with Truffle Popcorn 14

MONKFISH GF

Cured Monkfish Tail, Heritage Tomatoes, Buffalo Mozzarella, Braised Octopus, Baby Basil, Citrus Oil and Fennel Pollen 15

MAINS

SIRLOIN OF BEEF

50 Day Aged Grilled Sirloin of Dexter Beef, Salt Baked Celeriac and Braised Brisket Rosti, Lovage Pesto, Fermented Garlic, Oxtail Salad 35

OLD SPOT PORK LOIN

Braised and Glazed Belly, Pickled Radish, Caramelized Chicory, Mint, Pulled Pork Shoulder Ravioli, English Feta 27

ATLANTIC COD

Chorizo, Red Pepper Piparade, Goat's Cheese, Samphire, Crisp Chipirones 24

GOUDHURST LAMB GF

Roast Best End of Local Lamb, Wilted Cos Lettuce, Local Peas, Slow Cooked Breast, Maple Sweetbreads 28

BASS GF

Roast Fillet of Bass, Stuffed Courgette Flower, Lemongrass Cream, Cornish Crab, Pickled Chilli, Sweetcorn 32

SIDE DISHES 4.50

Spiced New Potatoes, Coriander

Local Cauliflower Cheese

Sugar Snap, Mint, Feta, Edamame

Rocket, Sundried Tomatoes, Parmesan

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

CHEESE COURSE

(optional)

CHOOSE A SELECTION FROM OUR CHEESE CABINET

3 Cheese - 6 | 5 Cheeses - 10 | 7 Cheeses - 14

DESSERTS

(all suitable for vegetarians)

CHOCOLATE

Dark Chocolate Mousse with Passion Fruit, Chocolate Cremeaux,
Passion Fruit Sorbet 12

RASPBERRY SOUFFLE

White Chocolate and Hibiscus Sauce, Pecan Pie 12

STRAWBERRY TART

Elderflower Set Custard, Thai Basil Sorbet, Compressed Local Strawberries 10

KENTISH CHERRY PARFAIT

Sour Cherry, Frosted Pistachio, Cherry Mousse, Griottine 11

ROAST APRICOTS

Tonka Bean Flapjack, Crème Fraîche Sorbet, Amaretti, Apricot Fruit Pastille 10

CHEESES

Artisan Biscuits, Apple Chutney

Pricing as above

COFFEE AND PETITS FOURS 4.5

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

✓ denotes dishes which are suitable for vegetarians

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