LUNCH MENU

2 Courses | Eighteen Pounds
To include a 125ml glass of wine of our recommendation with your starter and main course
Eight Pound Fifty Supplement

3 Courses | Twenty Pounds
To include a 75ml glass of dessert wine of our recommendation with your dessert
Five Pound Supplement

STARTERS

CONFIT SPRING RABBIT BALLOTINE
Apple Smoked Loin, Morrels, Wild Garlic Mousse,
White Asparagus, Ventreche Bacon
Supplement 3.50

KENTISH BROCCOLI VELOUTE
Brighton Blue Cheese Bonbon, Smoked Almonds

CITRUS CURED ATLANTIC COD
Roasted Garlic Aioli, Iced Grapefruit, Tarragon, Caviar

GROOMBRIDGE ASPARAGUS ♥
Girolle Mushroom, Bresaola, Confit Duck Yolk

TIAN OF WHITE CRAB
Tomato, Avocado, Caviar, Crème Fraiche, Balsamic Vinaigrette
Supplement 4.50

MAIN COURSES

RIB EYE OF 35 DAY AGED ABERDEEN ANGUS BEEF
Horseradish and Tarragon Crust, Slow Cooked Shin with Smoked Bone Marrow Rarebit,
'Dauphinoise' Pommes Nouvelles, Crisp Red Kale, Red Wine Jus
Supplement 8.00

TOTTINGWORTH FARM LAMB RUMP
English Lettuce, Lamb and Goats Cheese Tortellini, Pressed Belly, Peas

SLOW ROASTED MAYFIELD SADDLEBACK PORK BELLY
Broad Beans, Pork Shoulder Croquette, Wild Garlic, Celeriac Purée

SEARED SEA TROUT ♥
Braised Fennel, Samphire, Saffron Linguini, Prawn Beurre Blanc

LOIN OF COD COOKED IN BUTTER
Horseradish Gnocchi, Purple Sprouting, Chargrilled Leeks, Saffron Beurre Blanc
Supplement 6.00

SIDES DISHES 4.50

Fine Beans, Confit Roscoff Onion and Crispy Bacon

Heritage Tomatoes, Bocconcini, Torn Basil and Pesto

Apricot and Almond Couscous, Coriander, Pomegranate

Jersey Royals with English Lettuce

♥ *denotes dishes that are lower in cholesterol, salt & fats*

DESSERTS

LEMON CURD PARFAIT
Dill Meringue, Olive Crumble and Jelly, Lemon Balm
Supplement 3.00

DARK CHOCOLATE MARQUISE
Maldon Salted Caramel, Poached Pineapple, Rum
Supplement 5.00

GOATS MILK PANNACOTTA
Poached Rhubarb, Honeycomb, Honey Ice Cream

PASSIONFRUIT BAVAROIS
Dark Chocolate Brownie, Curd, Passionfruit and Mango Sorbet

SELECTION OF BRITISH AND FRENCH CHEESES
Artisan Biscuits, Apple Chutney
Supplement 6.00

DESSERT WINES

75ml | 37.5cl

Moscato, Maculan, Dindarello,
Veneto, Italy
6.50 | 32.00

Black Muscat 'Elysium', Andrew Quady,
California U.S.A.
8.50 | 35.00

La Fleur D'or, Sauternes,
France
10.00 | 39.00

Tokaji 'Cuvee Sauska',
Hungary
12.00 | 49.50

Ice Wine, Golden Diamond Label, Changyu,
Liaoning, China
13.50 | 80.00

COFFEE & PETITS FOURS

Four Pounds Fifty

Vegetarian Menu available on request

All of our fresh ingredients are purchased daily please be understanding if something is unavailable

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

To the best of our knowledge, no genetically modified ingredients are used in our cooking

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

All indicated prices are inclusive of 20% VAT