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

CORNISH CRAB TARTLET
White Crab, Avocado, Brown Crab Mousse, English Gem Lettuce, Coronation Dressing
Supplement 6.00

POTATO & LOVAGE VELOUTE
Ham Hock Pressing, Hen's Yolk

YEAST EXTRACT CURED SALMON ♥
Watercress Mousse, Pomelo, Samphire

CREAMED GOAT'S CHEESE & PINE NUTS
Feuille de Brick, Spring Peas, Pickled Baby Onions, Nigella Seeds

DUCK LIVER AND MADEIRA PARFAIT
Confit Duck, Brioche, Preserved Cherries, Smoked Almonds
Supplement 4.50

MAIN COURSES

DRY AGED FILLET OF BEEF
Beef Shin & Potato Terrine, Hay Roasted Carrot with Braised Ox Cheek Ragout,
White Cabbage, Red Wine Jus
Supplement 9.50

SLOW ROAST PORK BELLY
Apple & Haricot Blanc Cassoulet, Chorizo, Garlic Kale

NEW SEASON LAMB RUMP
Ratatouille, Courgette & Cumin Purée, Crushed Kent Potatoes

PAN FRIED SEA BREAM ♥
Spiced Fish Stew, Mussels, Confit Cherry Tomatoes, Spring Vegetables

RED WINE POACHED MONKFISH TAIL
Crisp Monkfish Cheek, Ventreche Bacon, Celeriac Fondant,
Seared King Oyster Mushroom, Red Wine Fish Sauce
Supplement 7.00

SIDE DISHES

Creamed Leeks, Brighton Blue 4.50

Purple Sprouting Broccoli, Chilli, Almonds 4.50

Buttered Hispi Cabbage, Spring Onion 4.00

Smoked Creamed Potatoes 4.50

we are mindful that some guest maybe under time pressures, please advise us if this is the case and we will guide you to the dishes that can be delivered to you quicker

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

CHEESE COURSE

(optional)

CHOOSE A SELECTION FROM OUR CHEESE CABINET
3 Cheeses 7.50 | 5 Cheeses 12.50 | 7 Cheeses 17.00

DESSERTS

DARK CHOCOLATE MARQUISE
Poached Clementines, Kumquats, White Chocolate Sorbet, Brazil Nuts
Supplement 6.50

PASSION FRUIT TART
Clotted Cream Ice Cream

BAKED VANILLA CHEESECAKE
Poached Yorkshire Rhubarb, Gingernut

KENTISH APPLE MOUSSE
Blackberries, Tonka Bean Flapjack, Cinnamon Tuile, Green Apple 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

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Vegetarian Menu available on request