

LUNCH MENU

2 courses £25.00 | 3 courses £27.00

£12 supplement to include our recommended wine pairing for 2 courses

£6 supplement to include a glass of dessert wine

STARTERS

MACKAREL ESCABECHE

Pickled Carrot, Coriander Emulsion, Smoked Aubergine

BARBEQUED WOOD PIGEON

Goat's Cheese and Pine Nut Mousse, Young Beetroots, 10-Year-Old Balsamic

CORNISH CRAB AND DOLCETLATTE TART *£8 supplement*

Caramelized Celeriac, Granny Smith, Chickpea, Apple and Cider Dressing

PÂTÉ DE CAMPAGNE *£6 supplement*

Gingerbread, Greengage, Pickled Victoria Plums, Toasted Pistachio

MAIN COURSE

PENSHURST LAMB

Roasted Rump, Braised Shoulder, Sweetbread Stuffed Shallot, Courgettes

PAN FRIED SMOKED HADDOCK

Crisp Hen's Egg, Roast Fennel, Roe and Chive Cream

AGED FILLET OF BEEF *£10 supplement*

Ox Cheek 'Doughnut', Purple Sprouting Broccoli, Almond, Fermented Garlic

ROAST MONKFISH TAIL *£8 supplement*

XO Glaze, Confit Carrot, Ginger, Baked Haricot Blanc, Carrot and Cumin Cream

SIDE DISHES £4.50

Warm Heritage Tomato and Bocconcini Salad

Garden Peas, Pancetta, Onion, Tarragon

Minted New Potatoes

DESSERTS

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

DARK CHOCOLATE MARQUISE

Blueberries, Yogurt Sorbet

KENTISH RASPBERRY SOUFFLE *£5 supplement*

Raspberry Sorbet, Milk Clusters, Bay Leaf and White Chocolate Sauce

CHEESES

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

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 5% VAT / 20% VAT (alcohol)