

LUNCH MENU

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

STARTERS

SMOKED MACKEREL PATE ♥

Wasabi, Raw Kohlrabi, Compressed Cucumber, Crisp Bread

POT ROAST QUAIL

Pearl Barley, Gorgonzola, Spring Onion

SEARED HAND DIVED ORKNEY SCALLOPS ♥ GF

Barbeque Sweetcorn, Chive and Truffle Stuffed Chicken Wing, Sea Aster
 £8 Supplement

RABBIT AND MACADAMIA BALLOTINE

Foie Gras, Poached Peached, Pain Per Du
 £4 Supplement

MAIN COURSE

SLOW ROAST PORK BELLY

Crisp Hen's Egg, Apple and Wholegrain Mustard, Rainbow Chard

PARMESAN AND PARSLEY CRUSTED POLLOCK

Steamed Mussels, Warm 'Tartare Sauce'

GRASS FED 50 DAY AGED SIRLOIN OF BEEF GF

Smoked White Onion, Braised Short Rib, Sauce Soubise, Artichoke, Penny Bun Mushroom
 £10 Supplement

ATLANTIC HALIBUT

Coconut Gnocchi, Turnips, Thai Fish Broth, Lemongrass, Pak Choi
 £8 Supplement

SIDE DISHES £4.50

Roasted Sweetheart Cabbage, Salsa Verde
 Spiced Kent Potatoes, Dill Crème Fraiche
 Tender stem Broccoli, Parmesan and Egg Yolk

DESSERTS

PINEAPPLE TART TATIN

Coconut, Coriander

70% DARK CHOCOLATE MOUSSE

Kahlua Roasted Fig, Yogurt Sorbet

RASPBERRY SOUFFLE

Raspberry Sorbet, Caramelized White Chocolate Sauce
 £6 Supplement

CHEESES *please ask for today's cheeses*

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey
 £4 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 5% VAT / 20% VAT (alcohol)