

A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

STARTERS

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| SEARED TUNA | 15 |
| Almond, Szechuan Pepper, Cucumber, Apple, Fragrant Tuna Consommé | |
| VEAL LOIN | 15 |
| New Season Peas, Fermented Garlic, Wild Garlic, Toasted Pine Nuts | |
| HAND DIVED SCOTTISH SCALLOPS | 18 |
| Aubergine and Balsamic Puree, Mozzarella di Bufala, Roast Courgettes, Marinated Green Tomato | |
| CONFIT CHICKEN AND TRUFFLE | 13 |
| Dolcelatte, Crapaudine Beetroot, Wild Rice, False Shamrock | |
| CRAB | 16 |
| Hand Picked Crab Meat from Berwick on Tweed, Pickled White Radish, BBQ Pomelo, Lovage Granita | |

MAIN COURSES

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| DRY AGED DEXTER BEEF RIB EYE | 38 |
| Braised Shank and Thyme Pasty, 'Beef Tomato', Basil Pesto, Smoked Potato | |
| STEAMED TURBOT | 34 |
| Dulse and Clam Mousse, Red Pepper, Black Olive, Groombridge Asparagus, Clams | |
| WADHURST LAMB | 34 |
| Roast Saddle, Chickpea Tagine, Slow Roast Harissa Rib, Samosa, Goats Curd | |
| ROAST STONE BASS | 30 |
| Little Wallop, Poached Baby Globe Artichokes, Red Chicory, Artichoke Sauce | |
| HILDENBOROUGH PORK | 32 |
| Confit Belly, Roast Loin, Shoulder and Kentish Blue Cheese Raviolo, Sautéed Choy Sum | |

SIDE DISHES £5

Jersey Royals, Chicken Jus
Green Beans, Soused Shallots, Soft Herbs
Pomegranate, Pine nut and Feta Orzo

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OPTIONAL CHEESE COURSE

Seasonal Cheeses, Honey Roast Fig, Oatcakes

7

DESSERTS

POACHED RHUBARB

Hibiscus, Duck Egg Custard, Stem Ginger, Sweet Woodruff Ice Cream

10

MILK CHOCOLATE AND HAZELNUT

Brownie, Raspberry Mousse, Hazelnuts, Raspberry Sorbet

11

BLACK FOREST GATEAUX SOUFFLE

Chocolate Sorbet, Cherry Sauce

12

HONEY PARFAIT

Matfield Honey, Persimmon, Baked Lemon, Pistachios and Dill

10

CHEESES

Selection of Seasonal British and French Cheeses, Artisan Biscuits, Kentish Apple Chutney, Truffle Honey

12

AFTER DINNER

COFFEE, TEA & PETITS FOURS

Selection of Coffee and artisan Teas served with home-made Petits Fours

5

KOPI LUWAK – *the world's rarest coffee*

25

Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks