

DINNER MENU

Served 6.30 – 10.30pm, Wednesday – Saturday

Our Chef's Tasting Menu is available so you can enjoy smaller portions of our Chef's favourite dishes. (the menu is for the whole table)

STARTERS

SEARED TUNA	15
Almond, Szechuan Pepper, Cucumber, Apple, Fragrant Tuna Consommé	
HAND DIVED ORKNEY SCALLOPS	18
Confit Carrot, Peanut and Coconut, Coriander Yogurt	
ROAST VEAL SWEETBREAD	15
Puffed Wild Rice, Toasted Hazelnut, Stout, Celeriac	
RABBIT AND TARRAGON BALLONTINE	13
Spiced Puy Lentils, Stuffed Loin, Date, Sand Carrot	
CORNISH CRAB AND DOLCELATTE TART	15
Caramelized Parsnip, Conference Pear, Chickpea, Apple and Cider Dressing	

MAIN COURSES

AGED FILLET OF BEEF	36
Potato and Thyme, Ox Cheek Stuffed Roscoff Onion, Jacobs Ladder, Horseradish	
POACHED ATLANTIC HALIBUT	32
Black Truffle Gnocchi, Yellow Foot Chanterelles, Sprout Tops, Mushroom & Soy Cream	
HEDGEROW FARM VENISON SADDLE	30
Steak, Ale and Baby Onion Pudding, Spiced Purple Cabbage, Pearl Barley, Chestnuts	
HILDENBOROUGH PORK	28
Roast Loin, Rolled Belly, Spiced Pumpkin Sausage Roll, Scottish Langoustine, Smoked Aubergine, Red Lentil, Marsala	
ROAST STONE BASS	30
Little Wallop, Poached Baby Globe Artichokes, Red Chicory, Artichoke Sauce	

SIDE DISHES £4.50

Sweet and Sour Carrots
 Creamed Savoy Cabbage, Pancetta
 Gouda and Shallot Stuffed Potato

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)

DINNER MENU

CHEESE COURSE

Seasonal Cheese, Honey Roast Fig, Oatcakes

7

DESSERTS

KENT APPLE AND WHITE CHOCOLATE

Parfait, White Chocolate and Tonka Bean Sponge, Caramelized Apple, Tahitian Vanilla and Calvados Toffee Sauce

9

DARK CHOCOLATE DELICE

Poppy Seed and Coconut Sponge, Cocoa Nib Florentine, Coconut Sorbet

10

KENTISH RASPBERRY SOUFFLE

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

12

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

9

CHEESES

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

12

AFTER DINNER

COFFEE, TEA & PETITS FOURS

4.50

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

KOPI LUWAK – *the world's rarest coffee*

25.00

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

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)