

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

SLOW COOKED HAM HOCK

Coronation Emulsion, Quail Scotched Egg, Soused Raisins

CAULIFLOWER SOUP

Squid and Feta Tortellini, Salt 'n' Pepper Squid, Charcoal Oil

SEARED TUNA

Almond, Szechuan Pepper, Cucumber, Apple, Fragrant Tuna Consommé

£5 supplement

RABBIT AND TARRAGON BALLONTINE

Spiced Puy Lentils, Stuffed Loin, Date, Sand Carrot

£4 supplement

MAINS

ROAST SUFFOLK CHICKEN

Blue Cheese and Chicken Leg Macaroni, Braised Chicory

SOUTH COAST GURNARD

Lemon Salsify, Red Wine Garlic, Sea Beet, Cockle Sauce

AGED FILLET OF BEEF

Potato and Thyme, Ox Cheek Stuffed Roscoff Onion, Jacobs Ladder, Horseradish

£10 supplement

SEA BASS

Little Wallop Goats Cheese, Poached Baby Globe Artichokes, Artichoke Sauce

£6 supplement

SIDE DISHES £4.50

Sweet and Sour Carrots

Creamed Savoy Cabbage, Pancetta

Gouda and Shallot Stuffed Potato

DESSERTS

CARAMELIZED PINEAPPLE MOUSSE

Coconut and Macha Sorbet, Pistachio Crèmeux

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

KENTISH RASPBERRY SOUFFLE

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

£6 supplement

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)