

LUNCH MENU

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

STARTERS

LEEK AND POTATO SOUP **GF**
 Braised Chicken Thigh, Prunes, Pancetta

SWEET PICKLED MACKEREL
 Caramelized Onion Tart, Gorgonzola, Tomatoes

CITRUS CURED WILD SEA BASS
 Cornish Crab, Red Cabbage and Peanut 'Slaw', Charred Lime, Smoked Goats Curd
 £8 Supplement

ROAST DUCK BREAST
 Spiced Oat and Treacle Cake, Roast Pumpkin, Toasted Seeds, Confit Leg, Pickled Mushrooms
 £4 Supplement

MAIN COURSE

ROAST PORK BELLY
 Butterbeans, Red Chilli, Feta, Sumac

PAN FRIED SEA BREAM **♥ GF**
 Seared King Oyster Mushroom, Sweetcorn, Puntarella, Truffled Cream

GRASS FED 50 DAY AGED SIRLOIN OF BEEF **GF**
 Smoked White Onion, Braised Short Rib, Sauce Soubise, Artichoke, Penny Bun Mushroom
 £10 Supplement

PAN FRIED COD
 Seafood Agnolotti, Cumin and Tomato Bisque, Confit Fennel, Cherry Tomatoes
 £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

KAFFIR LIME PANNA COTTA
 Honeycomb, Rum Pineapple, Mango and Passion Fruit Sorbet

NAN'S UPSIDE DOWN CAKE
 Cinnamon Caramelized Apples, Vanilla Ice Cream

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)