

A LA CARTE MENU

STARTERS

CORNISH CRAB & PECORINO TART Chervil Emulsion, Pickled Green Raisins, Avocado, Sesame and Lime Dressing	15
ROAST POUSSIN BREAST Garlic Scented Poussin, English Heritage Tomatoes, Whipped Goats Curd, Purple Basil, Variegata di Castelfranco, Jus Gras	13
HAND DIVED SCOTTISH SCALLOPS Pan Fried Scallops, Dill Oil, Dorset Wasabi, Apple Blossom, Compressed Cucumber	18
GLAZED OCTOPUS Parmesan Gnocchi, Pickled Fennel, Braised Chicken Wing, Sauce Velouté	12
RABBIT AND TARRAGON BALLOTINE Morels, Broad Beans, Port and Liver Parfait, Pickled Gooseberry, Stuffed Loin	13

MAIN COURSES

AGED SIRLOIN OF IRISH BEEF Pickled Stout Roasted Onions, Celeriac and Gouda Croquette, Crisp Stuffed Onion 'Flower', Stout and Worcestershire Beef Sauce	34
ROAST MONKFISH TAIL XO Glaze, Confit Carrot, Ginger, Baked Haricot Blanc, Carrot and Cumin Cream	30
POACHED ATLANTIC HALIBUT Artichoke Barigoule with Pomme Ecrasée, Capers, Brown Shrimps, Herb Cream	32
BEST END OF PENSHURST LAMB Confit Lamb Neck, Harissa, Smoked Tomatoes, Spiced Lamb Pasty	30
ROAST GRESSINGHAM DUCK BREAST Leg Spring Roll, Grilled Peach, Spring Onion, Hoisin Sauce, Peanuts	28

CHEESE COURSE

Seasonal Cheese, Honey Roast Fig, Oatcakes	7
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DESSERTS

DARK CHOCOLATE CHEESECAKE Toasted Brown Bread Ice Cream, Coffee Essence, Hazelnuts	10
MANGO AND YOGHURT Yoghurt Parfait, Mango Curd, Coriander Sponge, Candied Lime	9
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 (please ask for today's cheeses) Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey	12

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)