

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

CLAM AND CRAYFISH CHOWDER

Saffron Potatoes, Mussels, Picante Peppers

OSSOBUCO

Cep Orzo, Parmesan, Shimeji and Tomato Dressing

CORNISH CRAB AND DOLCELATTE TART *£8 supplement*

Caramelized Celeriac, Granny Smith, Chickpea, Apple and Cider Dressing

PÂTÉ DE CAMPAGNE *£6 supplement*

Gingerbread, Greengage, Pickled Victoria Plums, Toasted Pistachio

MAIN COURSE

ROAST DUCK BREAST

Spiced Red Cabbage, Confit Leg, Pickled Beetroot, Apple

CRUSTED ATLANTIC HAKE

Braised Butterbeans, Dill, Warm Courgette and Chili Salad

HILDENBOROUGH PORK *£10 supplement*

Roast Loin, Rolled Belly, Spiced Pumpkin Sausage Roll, Scottish Langoustine, Smoked Aubergine, Red Lentil, Marsala

ROAST MONKFISH TAIL *£8 supplement*

XO Glaze, Confit Carrot, Ginger, Baked Haricot Blanc, Carrot and Cumin Cream

SIDE DISHES £4.50

Fine Beans with Confit Shallot and Red Wine Vinegar

Garden Peas, Pancetta, Onion, Tarragon

Roasted New Potatoes with Chili Salt

DESSERTS

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

'ICE CREAM SANDWICH'

Rum and Raisin, Coconut, Caramel

KENTISH RASPBERRY SOUFFLE *£5 supplement*

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

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)