

## 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

#### SOUSED SOUTH COAST MACKEREL

Cucumber, Dill Crème Fraîche, Caviar

#### SLOW COOKED BEEF SHIN

Bone Marrow Rarebit, Shallots, Horseradish

#### 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

#### CONFIT DUCK LEG

Dauphinoise Pommes Nouvelle, Roast Celeriac, Purple Kale, Vacherin Mont d'Or

#### PAN FRIED BREAM

Roast Red Pepper, Goat's Cheese Arancini, Picante Peppers

#### 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

Spiced New Potatoes

### DESSERTS

#### LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

#### TREACLE TART

Yogurt Sorbet

#### 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)