

## A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

### STARTERS

SEARED TUNA	15
Almond, Szechuan Pepper, Cucumber, Apple, Fragrant Tuna Consommé	
VEAL LOIN	15
New Season Peas, Fermented Garlic, Wild Garlic, Toasted Pine Nuts	
HAND DIVED SCOTTISH SCALLOPS	18
Aubergine and Balsamic Puree, Mozzarella di Bufala, Roast Courgettes, Marinated Green Tomato	
GUINEA FOWL RILLETTES	13
Dolcelatte, Crapaudine Beetroot, Wild Rice, False Shamrock	
CRAB	16
Hand Picked Crab Meat from Berwick on Tweed, Pickled White Radish, BBQ Pomelo, Lovage Granita	

### MAIN COURSES

AGED SIRLOIN OF BEEF	38
Potato and Thyme, Ox Cheek Stuffed Roscoff Onion, Horseradish, Braised Jacobs Ladder	
STEAMED TURBOT	34
Dulse and Clam Mousse, Red Pepper, Black Olive, Groombridge Asparagus, Clams	
WADHURST LAMB	34
Roast Saddle, Chickpea Tagine, Slow Roast Harissa Rib, Samosa, Goats Curd	
ROAST STONE BASS	30
Little Wallop, Poached Baby Globe Artichokes, Red Chicory, Artichoke Sauce	
HILDENBOROUGH PORK	32
Confit Belly, Roast Loin, Shoulder and Kentish Blue Cheese Raviolo, Sautéed Choy Sum	

### SIDE DISHES £5

Jersey Royals, Chicken Jus  
Green Beans, Soused Shallots, Soft Herbs  
Pomegranate, Pine nut and Feta Orzo

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### OPTIONAL CHEESE COURSE

Seasonal Cheeses, Honey Roast Fig, Oatcakes

7

### DESSERTS

#### POACHED RHUBARB

Hibiscus, Duck Egg Custard, Stem Ginger, Sweet Woodruff Ice Cream

10

#### DARK CHOCOLATE DELICE

Poppy Seed and Coconut Sponge, Cocoa Nib Florentine, Coconut Sorbet

11

#### BLACK FOREST GATEAUX SOUFFLE

Chocolate Sorbet, Cherry Sauce

12

#### HONEY PARFAIT

Matfield Honey, Persimmon, Baked Lemon, Pistachios and Dill

10

#### CHEESES

Selection of Seasonal British and French Cheeses, Artisan Biscuits, Kentish Apple Chutney, Truffle Honey

12

## AFTER DINNER

### COFFEE, TEA & PETITS FOURS

Selection of Coffee and artisan Teas served with home-made Petits Fours

5

### KOPI LUWAK – *the world's rarest coffee*

25

*Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.*

## SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks