

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

MAPLE CURED SALMON

Kimchi Cauliflower, Kafir Leaf, Coriander

BURRATA AND TOMATOES

Cold Pressed Kentish Rapeseed Oil, Coppa Ham, Oregano, Black Olive

CORNISH CRAB & PECORINO TART *£8 supplement*

Chervil Emulsion, Pickled Green Raisins, Avocado, Sesame and Lime Dressing

RABBIT AND TARRAGON BALLOTINE *£6 supplement*

Girolles, Broad Beans, Port and Liver Parfait, Pickled Gooseberry, Stuffed Loin

MAIN COURSE

PENSHURST LAMB RUMP

Smoked Imam Bayildi, Chickpeas, Mint and Cucumber

SOUTH COAST PLAICE

Baked Jerusalem Artichokes, Fermented Black Garlic, Onion and Soy Broth

AGED SIRLOIN OF IRISH BEEF *£10 supplement*

Pickled Stout Onions, Celeriac and Gouda Croquette, 'Tongue and Cheek' Salad

ROAST MONKFISH TAIL *£8 supplement*

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

SIDE DISHES £4.50

Warm Heritage Tomato and Bocconcini Salad

Garden Peas, Pancetta, Onion, Tarragon

Minted Jersey Royals

DESSERTS

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

BAKED ALASKA

Strawberry and Vanilla Parfait, Pistachio Sponge

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)