

## A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

### STARTERS

SEARED TUNA	15
Almond, Szechuan Pepper, Cucumber, Apple, Fragrant Tuna Consommé	
ROAST RABBIT LOIN WITH CRISP PANCETTA	15
Heritage Tomato Salad, New Season Broad Beans, Apricot and Feta	
HAND DIVED SCOTTISH SCALLOPS	18
Valencian Orange, Carrot and Ginger, Yogurt Bon-Bon	
CONFIT CHICKEN AND TRUFFLE	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

DRY AGED DEXTER BEEF RIB EYE	38
Braised Shank and Thyme Pasty, 'Beef Tomato', Basil Pesto, Smoked Potato	
STEAMED TURBOT	34
Dulse and Clam Mousse, Red Pepper, Black Olive, Samphire, Clams	
WADHURST LAMB	34
Roast Saddle, Chickpea Tagine, Slow Roast Harissa Rib, Samosa, Goats Curd	
SPICED MONKFISH TAIL	32
Panko Breaded Monkfish Tail, Roast Broccoli, Peanut and Kaffir Sauce, Wild Rice and Pulses Salad	
HILDENBOROUGH PORK	32
Confit Belly, Roast Loin, Shoulder and Kentish Blue Cheese Raviolo, Sautéed Choy Sum	

### SIDE DISHES £5

Mushroom Mac and Cheese  
Green Beans, Soused Shallots, Soft Herbs  
Seared Baby Gem, Anchovies, Parmesan, Roast Garlic

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### OPTIONAL CHEESE COURSE

Barkham Blue, Apple Millie Feuille

7

### DESSERTS

#### KENTISH STRAWBERRY

Yogurt Mousse, Strawberry and Prosecco, Basil, Shortbread

10

#### MILK CHOCOLATE AND HAZELNUT

Brownie, Hazelnut Mousse, Cherry Sorbet

11

#### RASPBERRY SOUFFLE

White Chocolate and Bay Leaf Sauce, Raspberry Sorbet

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

5

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

### 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