

DINNER MENU

Served 6.30 – 10.30pm, Wednesday – Saturday

Our Chef's Tasting Menu is available so you can enjoy smaller portions of our Chef's favourite dishes. (the menu is for the whole table)

STARTERS

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| CORNISH CRAB AND DOLCETLATTE TART Caramelized Celeriac, Granny Smith, Chickpea, Apple and Cider Dressing | 15 |
| HAND DIVED ORKNEY SCALLOPS Feta and Spring Onion Tortelloni, Pak Choi, Champonzu and Lemongrass | 18 |
| GLAZED OCTOPUS Parmesan Gnocchi, Pickled Fennel, Braised Chicken Wing, Sauce Velouté | 14 |
| PÂTÉ DE CAMPAGNE Gingerbread, Greengage, Pickled Victoria Plums, Toasted Pistachio | 12 |
| ROAST PARTRIDGE King Oyster Mushroom, Potato Wrapped Leg, Concorde Pear, Roast Parsnip | 13 |

MAIN COURSES

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| AGED FILLET OF BEEF Ox Cheek 'Doughnut', Purple Sprouting Broccoli, Almond, Fermented Garlic | 36 |
| POACHED ATLANTIC HALIBUT Artichoke Barigoule with Pommes Ecrasée, Capers, Brown Shrimps, Herb Cream | 32 |
| HEDGEROW FARM VENISON SADDLE Steak, Ale and Baby Onion Pudding, Spiced Purple Cabbage, Pearl Barley, Chestnuts | 30 |
| HILDENBOROUGH PORK Roast Loin, Rolled Belly, Spiced Pumpkin Sausage Roll, Scottish Langoustine, Smoked Aubergine, Red Lentil, Marsala | 28 |
| ROAST MONKFISH TAIL XO Glazed Monkfish Tail, Confit Carrot, Ginger, Baked Haricot Blanc, Carrot and Cumin Cream | 30 |

SIDE DISHES £4.50

Fine Beans with Confit Shallot and Red Wine Vinegar
Garden Peas, Pancetta, Onion, Tarragon
Roasted New Potatoes with Chili Salt

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)

DESSERT MENU**CHEESE COURSE**

Seasonal Cheese, Honey Roast Fig, Oatcakes

7

DESSERTS**KENT APPLE AND WHITE CHOCOLATE**

Parfait, White Chocolate and Tonka Bean Sponge, Caramelized Apple, Tahitian Vanilla and Calvados Toffee Sauce

9

CHOCOLATE AND STRAWBERRY

Dark Chocolate and Prune Brownie, Chocolate and Earl Grey Mousse, Strawberry

10

KENTISH RASPBERRY SOUFFLE

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

12

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

9

CHEESES (please ask for today's cheeses)

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

12

AFTER DINNER**COFFEE, TEA & PETITS FOURS**

4.50

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

KOPI LUWAK – *the world's rarest coffee*

25.00

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

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