

APRIL LUNCH MENU

2 courses £28.00 | 3 courses £32.00

£14 supplement to include a glass of wine to accompany 2 courses

£8 supplement to include a glass of dessert wine

STARTERS

ENGLISH ASPARAGUS

Guanciale and Truffle Croquette, Aged Parmesan, Lemon

SMOKED ATLANTIC COD

Leek and Potato Soup, Pickled Onions, Radish

CHILLI AND HONEY ROAST HALLOUMI ✓

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

MAIN COURSE

KENT SPRING LAMB

Roast Rump, Sweetbread Stuffed Onion, Roast Pepper Sauce

GOUDA CRUSTED POLLOCK

Seaweed Buttered Jersey Royals, Fine Beans, Shellfish Bisque

CUMIN SPICED CAULIFLOWER ✓

Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

SIDE DISHES £5.00

Paprika, Honey & Mustard Potatoes

Sugar Snap Peas, Mint Yogurt

Charred Cima di Rapa, Parmesan, Anchovies

DESSERTS

STRAWBERRY AND GINGER TRIFLE

Strawberry and Champagne Jelly, Tonka Bean,
Lemon, Ginger

PEAR AND CHOCOLATE FRANGIPANE

Poached Pear, Vanilla Ice Cream

CHEESE SELECTION

3 Cheeses from our Cabinet

COFFEE, TEA & SWEET TREATS £5.50

Selection of Coffee and Teas

You are welcome to choose a la carte dishes as part of your lunch, these will be charged accordingly

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 20% VAT