

JULY LUNCH MENU

2 courses £26.00 | 3 courses £28.00

*£12 supplement to include our recommended wine pairing for 2 courses
£6 supplement to include a glass of dessert wine*

STARTERS

DUCK EGG

Chorizo Jam, Alliums, Confit Crumb

SAFFRON AND SMOKED PAPRIKA RISOTTO

Crayfish, Sundried Tomatoes, Mussels, Fennel

HERITAGE TOMATOES

Whipped Feta, Broad Beans, Tomato Consommé, Soused Shallots

MAIN COURSE

PENSHURST LAMB SHOULDER

Miso Roasted Aubergine, Freekah and Cashew Fricassée, Feta

PAN FRIED HAKE

Sweet Pea, Mint and Yogurt, Preserved Lemon, Anchovies

CAULIFLOWER KIEV

Fermented Garlic, Capers, Hen's Egg

SIDE DISHES 5.00

Jersey Royals, Chicken Jus

Green Beans, Soused Shallots, Soft Herbs

Pomegranate, Pine nut and Feta Orzo

DESSERTS

'PEACH MELBA'

Vanilla Parfait, Poached Peach, Kentish Raspberry

PAVLOVA

Alphonso Mango, Rum Caramel Pineapple, Coriander

CHEESES

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

COFFEE, TEA & PETITS FOURS 5.00

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

**You are welcome to choose a la carte dishes as part of the Lunch
menu, 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