

## Jubilee Wines £25

Sargaço Vinho Verde Rosé, Casal de Ventozela 2025  
*Minho, Portugal*

Serenello Gran Cuvée Spumante Extra Dry, Serena 1881 N.V.  
*Veneto, Italy*

Convento da Vila Branco, Adega de Borba 2024  
*Alentejo, Portugal*

Convento da Vila Tinto, Adega de Borba 2023  
*Alentejo, Portugal*



### 25th Jubilee Menu

Between May - October we will be offering a taste of years gone by with our Jubilee menus

Showcasing dishes from past years as part of our set lunch menu, Modernised by Patrick & his team

We will also be offering wine flights and a selection of wines by the bottle

all for the price of £25

## June lunch menu

### 25.00 two courses | 30.00 three courses

15.00 supplement to include a glass of wine to accompany two courses

25.00 supplement to include a glass of wine to accompany three courses

#### starters

Slow Cooked 'Berkshire' Ham Terrine,  
puy lentil salad with Kentish apples and cornichons,  
grain mustard dressing  
*2006 - Jerome Shleich*

Pecorino and Dill Tart,  
cured sea bream, almond, confit lemon, capers

Halloumi 'Schnitzel'  
Tomato and Red Pepper Gazpacho, ✓  
bocconcini, black olive tapenade, fresh apricot, asparagus

#### main course

Assiette of 'Kentish' Lamb,  
roast rump, herb crusted slow braised breast, moussaka of shoulder,  
garlic puree, olive jus  
*2008 - Chris Bower*

Pan Fried Hake,  
spinach gnocchi, summer peas, soused beetroot, mint

Char Siu Cauliflower 'Steak', ✓  
wild rice, peanut and lime slaw, spring onion

#### side dishes 6.00

dauphinoise potatoes  
green beans, confit shallot, red wine vinegar  
fried, spiced white onion  
new potatoes, salsa verde



#### desserts

Taste of Blueberry,  
blueberry delice, mascarpone and blueberry terrine,  
pavlova, blueberry bellini  
*2007 - Chris Bower*

Dark and White Chocolate Pave,  
crystallised ginger, hazelnut brittle, praline ice cream

Selection of Cheeses,  
crackers, chutney  
*4.00 supplement*

#### coffee, tea & sweet treats 6.00

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

✓ = dishes suitable for vegetarians | (V) = dishes suitable for vegans

allergies and intolerances – please speak to our team when ordering  
a discretionary service charge of 12.5% will be added to your bill  
all indicated prices are inclusive of 20% vat