

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

Pecorino and Dill Tart,
cured sea bream, almond, confit lemon, capers - 2007

Tomato and Red Pepper Gazpacho, ✓
fried bocconcini, asparagus, black olive tapenade, fresh apricot

Cornish Lobster,
tagliatelle, summer truffle, 'carbonara sauce', soft herbs
Starter, 8.00 supplement / Main Course, 15.00 supplement

main course

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

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

Masala Baked Aubergine, ✓
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

side dishes 6.00

spiced new potatoes, coriander yogurt, chili, crispy onion
ratatouille, garlic confit bread crumbs
green beans, salsa verde
compressed watermelon salad with mint and feta



desserts

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

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

Selection of Cheeses,
crackers, chutney

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 | Ⓟ = 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