

## **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

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*

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