

JUNE 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

HAM HOCK AND PISTACHIO PRESSING

Poached Peaches, Dandelion

WARM SEA TROUT SALAD

Smoked Yogurt, Granny Smith, Endive

CHILLI AND HONEY ROAST HALLOUMI ✓

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

MAIN COURSE

ROAST CHICKEN BREAST

Heritage Tomatoes, Whipped Ellies Dairy Goat's Cheese, Balsamic

PAN FRIED SEA BREAM

Confit Potatoes, Pommery Mustard, Kentish Peas,
Birchden Farm Asparagus

CUMIN SPICED CAULIFLOWER ✓

Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

SIDE DISHES £5.00

Red Pepper and Apricot Couscous, Feta

Spiced Potatoes, Coriander Yogurt

Green Beans, Confit Shallot, Red Wine Vinegar

DESSERTS

'ETON MESS'

Vanilla Meringue, Elderflower Cream, Strawberry Sorbet

CHERRY CLAFOUTIS

Bitter Chocolate, Kentish Cherry Sorbet

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

✓ = dishes suitable for Vegetarians | (V) = dishes suitable for Vegans