

SPRING MARKET MENU MENU

Served Wednesday & Thursday
6.30 - 10.30

2 courses £32.00 | 3 courses £38.50
£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

HEN OF THE WOODS ✓
Crumbled Feta, Wild Garlic and Pinenut Dressing, Soused Shallots

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

RASPBERRY SOUFFLÉ
Sorbet, Vanilla Custard

CHEESE SELECTION
3 Cheeses from our Cabinet

You are welcome to choose a la carte dishes as part of your meal, these will be charged accordingly