

JUNE LUNCH MENU

**You are welcome to choose a la carte dishes to form part of your menu
these will be charged accordingly**

STARTERS

ISLE OF WHITE TOMATOES

Fraises des Bois, Bocconcini, Basil, Parma Ham

SHELLFISH BISQUE

Pickled Fennel, Roast Cod, Apple

WILD GARLIC ORZO

New Season Pea, Girolles, Pickled Shallots

MAIN COURSE

SUFFOLK CHICKEN BREAST

Confit Shiitake Mushrooms, Sesame Carrot, Satay

PAN FRIED BLACK BREAM

Gruyere Stuffed Pappardelle Ripiene, Broad Beans, Sea Herbs,
Saffron Beurre Blanc

GROOMBRIDGE ASPARAGUS

Stuffed Red Pepper, Olive Tapenade, Dulse, Smoked Potato

SIDE DISHES 5.00

Jersey Royals, Chicken Jus

Green Beans, Soused Shallots, Soft Herbs

Pomegranate, Pine nut and Feta Orzo

DESSERTS

ELDERFLOWER AND WHITE CHOCOLATE TRIFLE

Pannacotta, Caramelised White Chocolate, Tonka Bean, Pistachios

GOOSEBERRY FRANGIPANE

Gooseberry Jam, Vanilla Ice Cream

CHEESES

Selection of Seasonal Cheeses, Artisan Biscuits,
Kentish Apple Chutney, Truffle Honey

2 courses £26.00 | 3 courses £28.00

*£12 supplement to include our recommended wine pairing for 2 courses
£6 supplement to include a glass of dessert wine*