

June lunch menu

28.00 two courses | 32.00 three courses

14.00 supplement to include a glass of wine to accompany two courses
8.00 supplement to include a glass of dessert wine

starters

Mozzarella and Jalapeño Croquette,
bbq peaches, serrano ham, bitter leaf

Citrus Sea Bream Ceviche,
almonds, grapes, creamed avocado, pomelo

Maple Roast Halloumi, ✓
sunflower seeds, pomegranate, red chili, puntarelle

main course

Pan Fried Sea Trout,
poached potatoes, courgette, sea herbs, curried crab bisque

Roast Chicken Breast,
English gem, tarragon emulsion, parmesan, roast garlic, anchovies

Satay Cauliflower, ⑤
sesame and garlic Chinese leaf, coriander couscous, pickled raisins

side dishes 6.00

hash brown, truffle mayonnaise, chives

harissa carrots, chickpeas, yoghurt

peas braised with asparagus and pancetta

desserts

Whipped Vanilla Cheesecake,
Kentish strawberries, black pepper

Cherry and Dark Chocolate Torte,
sour cherry vanilla ice cream

Cheese Board,
selection of 3 British cheeses

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**