

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 Tart,
sour cherry vanilla ice cream

Cheese Selection,
3 cheeses from our cabinet

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 | ⑤ = dishes suitable for vegans

allergies and intolerances – please speak to 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