

LUNCH MENU

2 courses £25.00 | 3 courses £27.00

£10 supplement to include our recommended wine pairing for 2 courses

£6 supplement to include a glass of dessert wine

STARTERS

CORONATION CHICKEN BALLOTINE

Coconut, Dried Apricot, Seared Baby Gem

SWEET SOUSED MACKEREL

Spiced Red Lentils, Confit Shallot, Coriander

VEAL SWEETBREADS *£6 supplement*

Groombridge Asparagus, Lemon & Cauliflower 'Risotto', Duck Egg Yolk

CEVICHE OF SCOTTISH SCALLOPS *£8 supplement*

BBQ Cucumber and Apple Consommé, Dill Oil, Dorset Wasabi, Apple Blossom

MAIN COURSE

SLOW ROAST PORK BELLY 'CAESAR'

Romaine Lettuce, Parmesan, Caesar Dressing, Garlic Croutons

BUTTER POACHED POLLOCK

Miso Glazed Turnip, Choy Sum, Fermented Garlic

AGED SIRLOIN OF IRISH BEEF *£10 Supplement*

Pickled Stout Onions, Celeriac and Gouda Croquette, 'Tongue and Cheek' Salad

POACHED ATLANTIC HALIBUT *£8 Supplement*

Artichoke Barigoule, Capers, Brown Shrimp, Herb Cream

SIDE DISHES £4.50

Warm Heritage Tomato and Bocconcini Salad

Jersey Royals, Grain Mustard and Matfield Honey Dressing

DESSERTS

RUM SOAKED GINGER CAKE

Caramel Poached Pineapple, Coconut Sorbet, Lemon Verbena

DARK CHOCOLATE CHEESECAKE

Brown Bread Ice Cream, Coffee Essence, Hazelnuts

ROAST BANANA SOUFFLE *£6 Supplement*

Kalamansi Sorbet, Caramelized White Chocolate Sauce

CHEESES *£4 Supplement*

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

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 5% VAT / 20% VAT (alcohol)