

LUNCH MENU

2 courses £25.00 | 3 courses £27.00
£10 supplement to include our recommended wine pairing

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 and Lemon Risotto, Duck Yolk

CEVICHE OF HAND DIVED ORKNEY SCALLOPS *£8 supplement*
BBQ Cucumber and Apple Consommé, Dill Oil, Dorset Wasabi, Apple Blossom

MAIN COURSE

SLOW ROAST PORK BELLY 'CAESAR'
Romaine Lettuce, Parmesan, Confit Egg Yolk, Garlic Croutons

BUTTER POACHED POLLOCK
Miso Glazed Turnip, Choy Sum, Fermented Garlic

AGED SCOTTISH SIRLOIN OF BEEF *£10 Supplement*
Pickled Stout Onions, Celeriac and Gouda Croquette, 'Tongue and Cheek' Salad

POACHED JOHN DORY *£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, 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

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free
✓ dishes which are suitable for vegetarians | **vg** suitable for vegans

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)