

MAY A LA CARTE MENU

STARTERS

CORNISH CRAB & PECORINO TART Chervil Emulsion, Pickled Green Raisins, Avocado, Sesame and Lime Dressing	14
VEAL SWEETBREADS Groombridge Asparagus, Lemon and Cauliflower 'Risotto', Duck Egg Yolk	14
SCOTTISH SCALLOPS Ceviche and Seared Scallops, Dill Oil, Dorset Wasabi, Apple Blossom	16
PORK JOWL AND LANGOUSTINE Spring Peas, Stuffed English Gem, Pork and Oregano Broth	12

MAIN COURSES

AGED SIRLOIN OF IRISH BEEF Pickled Stout Onions, Celeriac and Gouda Croquette, 'Tongue and Cheek' Salad	33
ROAST ATLANTIC COD Mussel, Spinach and Ricotta Agnolotti, Radish, Wild Garlic, Cockle Velouté	28
POACHED ATLANTIC HALIBUT Artichoke Barigoule, Capers, Brown Shrimp, Herb Cream	31
RACK OF PENSHURST LAMB Confit Lamb Neck, Harissa, Smoked Tomatoes, Spiced Lamb Pasty	30

CHEESE COURSE

Truffled Montgomery Cheddar Toastie, Mustard Mayonnaise	7
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DESSERTS

DARK CHOCOLATE CHEESECAKE Toasted Brown Bread Ice Cream, Coffee Essence, Hazelnuts	10
MANGO AND YOGHURT Yoghurt Parfait, Mango Curd, Coriander Sponge, Candied Lime	9
ROAST BANANA SOUFFLE Kalamansi Sorbet, Caramelized White Chocolate Sauce	12
CHEESES (please ask for today's cheeses) Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey	12

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)