

Sunday Lunch

Sample

3 COURSES 38.00

...for the little ones...

Our main courses can be offered in smaller portions and simplified for younger diners, alternatively we are happy to offer a selection of simpler dishes for children to enjoy, please just ask

THACKERAY'S BLOODY MARY

Reyka Vodka, Tomato, Unfiltered Poison Bitters, Port & Spices
11.50

PINEAPPLE MIMOSA

Pineapple Puree, Coconut Rum, Prosecco
12.50

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.

STARTERS

POTATO AND CIMA DE RAPPA SOUP

Duck Egg, Alliums

PAN FRIED MULLET

Cantaloupe Melon, Coppa Ham, Lime, Caramelized Yogurt

HAND DIVED SCOTTISH SCALLOPS *£3 supplement*

Aubergine and Balsamic Puree, Mozzarella di Bufala, Roast Courgettes, Marinated Green Tomato

RABBIT AND TARRAGON BALLOTINE

Spiced Puy Lentils, Stuffed Loin, Date, Sand Carrot

MAIN COURSES

ROASTED BEEF SIRLOIN

Dripping Roast Potatoes, Crushed 'Neeps', Leek and Cauliflower Cheese, Onion, Yorkshire Pudding, Red Wine Gravy

ROASTED LOIN OF PORK

Dripping Roast Potatoes, Crushed 'Neeps', Leek and Cauliflower Cheese, Roasted Beets, Yorkshire Pudding, Apple Sauce

PAN FRIED SKATE WING

Crisp Squid, Confit Cherry Tomatoes, Chimichurri

WADHURST LAMB *£3 supplement*

Roast Saddle, Chickpea Tagine, Slow Roast Harissa Rib, Samosa, Goats Curd

SIDES DISHES

Roast Potatoes	5.00
Green Beans, Soused Shallots, Soft Herbs	5.00
Pomegranate, Pine nut and Feta Orzo	5.00
Yorkshire Pudding	1.00

DESSERTS

KENTISH RASPBERRY SOUFFLE *£3 supplement*

Raspberry Sorbet, Milk Clusters, Bay Leaf and White Chocolate Sauce

PEANUT BUTTER PARFAIT

Toffee Popcorn, Banana Ice Cream

POACHED RHUBARB

Hibiscus, Duck Egg Custard, Stem Ginger, Sweet Woodruff Ice Cream

CHEESES

Artisan Biscuits, Kentish Apple Chutney, Truffle Honey

MEAT FREE MENU

We are happy to adapt dishes where possible to accommodate all dietary requirements, please feel free to ask

STARTER

WILD GARLIC ORZO

New Season Pea, Girolles, Pickled Shallots

BABY GLOBE ARTICHOKE

Red Chicory, Purple Sprouting Broccoli, Crisp Jerusalem Artichokes

MAINS

BLACK TRUFFLE GNOCCHI

Courgette, Little Wallop, King Oyster Mushroom, Mushroom and Soy Cream

CAULIFLOWER 'STEAK'

Saffron and Mixed Bean Stew, Crisp Hens Egg, Choy Sum

DESSERT

BANANA AND MAPLE PARFAIT

Mango, Candied Lime, Rum Caramel Banana

VANILLA AND COCONUT RICE

Rhubarb and Ginger