

A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

STARTERS

CORNISH CRAB Smoked Almond, Carrot and Celeriac, Apple, Yogurt	16
POT ROAST BREAST OF QUAIL Braised Leg, Golden Sultanas, Red Lentils, Curried Almond Cream	14
HAND DIVED ORKNEY SCALLOPS Wild Garlic Pesto, Morel, Broad Beans, Feta, Preserved Lemon	18
CHICKEN LIVER PARFAIT Soused Cucumber, Shallots, Orange, Nigella Seed Wafer	15
HEN OF THE WOODS ✓ Crumbled Feta, Wild Garlic and Pinenut Dressing, Soused Shallots	14
CHILLI AND HONEY ROAST HALLOUMI ✓ Hazelnuts, Pomegranate, Treviso Chicory, Coriander	13

MAIN COURSES

AGED FILLET OF SCOTTISH BEEF Poached Globe Artichoke, Braised Oxcheek, Champ Potato , Chimichurri	45
BARBEQUED MONKFISH TAIL Fried Gnocchi, Birchden Farm Asparagus, Saffron Aioli, Monk's Beard	36
PENSHURST LAMB Best End, Pressed Belly, Spiced Sweetbread, Smoked Red Pepper, Sprouting Broccoli, Sauce Niçoise	40
PAN FRIED STONE BASS Chili and Salmon Tortellini, Kafir Cream, Carrot and Radish Kimchi	34
BAKED AUBERGINE (V) Coriander and Peanut Pesto, Yellow Courgette, Soused Golden Raisins, Spiced Almond Cream	24
CUMIN SPICED CAULIFLOWER ✓ Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates	25

SIDE DISHES £5

Red Pepper and Apricot Couscous, Feta
Spiced Potatoes, Coriander Yogurt
Green Beans, Confit Shallot, Red Wine Vinegar

✓ = dishes suitable for Vegetarians | (V) = dishes suitable for Vegans

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OPTIONAL CHEESE COURSE

WHIPPED TUNWORTH 8
Baked Apple, Linseed Cracker, Rosemary

DESSERTS

DARK CHOCOLATE AND BLUEBERRY 11
Mousse, Feuilletine, Hazelnut, Blueberries

RASPBERRY SOUFFLÉ 13
Sorbet, Vanilla Custard

MILK AND HONEY 12
Grappa Poached Peaches, Milk Sorbet, Raw Matfield Honey, Almond, Dill

COCONUT SET CREAM (V) 11
'Honeycomb', Rum Pineapple, Raisins, Mango and Passion Fruit Sorbet

SELECTION OF CHEESES FROM OUR CABINET
3 Cheeses 9.00 | 5 Cheeses 12.00 | 7 Cheeses 15.00

AFTER DINNER

SELECTION OF COFFEE & TEAS,
Served With Home Made Petits Fours 5.50

KOPI LUWAK 'the world's rarest coffee' 25

Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks