

## A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

### STARTERS

CORNISH CRAB Smoked Almond, Carrot and Celeriac, Apple, Yogurt	16
BALLOTINE OF CONFIT RABBIT Roast Saddle, Poached Apricot, English Gem, Coronation Dressing	14
HAND DIVED ORKNEY SCALLOPS Pesto, Girolles, Broad Beans, Feta, Preserved Lemon	18
SOY BRAISED PORK SHOULDER Gooseberry Compote, Radicchio, Red Chilli	15
HEN OF THE WOODS ✓ Crumbled Feta, Pesto Dressing, Soused Shallots	14
CHILLI AND HONEY ROAST HALLOUMI ✓ Hazelnuts, Pomegranate, Treviso Chicory, Coriander	14

### MAIN COURSES

AGED FILLET OF SCOTTISH BEEF Poached Globe Artichoke, Braised Ox Cheek, Champ Potato, Chimichurri	45
BARBEQUED MONKFISH TAIL Fried Gnocchi, Sea Blite, Saffron Aioli, Sea Purslane	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
BUTTER ROASTED SUMMER SQUASH ✓ Smoked Red Pepper, Aubergine, Tenderstem, Feta, Spiced 'Salsa Verde'	24
PANKO BREADED CAULIFLOWER ✓ Crisp Capers, Dill Yogurt, Pickled Cucumber, English Pea, Masala Sauce	25

### SIDE DISHES £5

Red Pepper and Apricot Couscous, Feta  
Crisp Potato, Truffled Mayonnaise, Caramelised Onion  
Green Beans, Confit Shallot, Red Wine Vinegar

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### OPTIONAL CHEESE COURSE

WHIPPED TUNWORTH	8
Baked Apple, Linseed Cracker, Rosemary	

### DESSERTS

THACKERAY'S DESSERTS TO SHARE	<i>per person</i> 12
A Selection of Individual Sweet Plates for Two or More to Share	
DARK CHOCOLATE AND BLUEBERRY	12
Mousse, Feuilletine, Hazelnut, Blueberries	
RASPBERRY SOUFFLÉ	14
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
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<b>KOPI LUWAK</b> <i>'the world's rarest coffee'</i>	25
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*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