

Sunday Lunch

12th September 2021

3 COURSES 35.00

...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.

All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)

STARTERS

HAND DIVED ORKNEY SCALLOPS *£3 supplement*

Feta and Spring Onion Tortelloni, Pak Choi, Champonzu and Lemongrass

PORK AND PISTACHIO

Pâté de Campagne, Gingerbread, Greengage, Pickled Victoria Plum, Toasted Pistachio

CORNISH CRAB AND DOLCETLATTE TART

Caramelized Celeriac, Granny Smith, Chickpea, Apple and Cider Dressing

BARBEQUED WOOD PIGEON

Goat's Cheese and Pine Nut Mousse, Young Beetroots, 10-Year-Old Balsamic

MAIN COURSES

ROASTED BEEF SIRLOIN

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

ROASTED SUFFOLK CHICKEN BREAST

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

ROAST MONKFISH TAIL *£3 supplement*

XO Glazed Monkfish Tail, Confit Carrot, Ginger, Baked Haricot Blanc, Carrot and Cumin Cream

PENSHURST LAMB

Roasted Chop, Braised Shoulder, Sweetbread Stuffed Shallot, Courgettes

SIDES DISHES

Roast Potatoes 4.50

Garden Peas, Pancetta, Onion, Tarragon 4.50

Green Beans, Red Wine Vinegar, Confit Shallot 4.50

Yorkshire Pudding 1.00

DESSERTS

KENTISH RASPBERRY SOUFFLE *£3 supplement*

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

DARK CHOCOLATE MARQUISE

Blueberries, Vanilla Ice Cream

MANGO AND YOGHURT

Yoghurt Parfait, Mango Curd, Coriander Sponge, Candied Lime

CHEESES

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

MEAT FREE MENU

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

STARTER

DOLCELATTE AND APPLE TART

Roast Celeriac, Hummus, Garden Mint, Truffle 9

STUFFED GLOBE ARTICHOKE

Ratte Potatoes, Pickled Shallots, Purple Sprouting Broccoli 8

MAINS

GNOCCHI BLANCO

Fennel, Samphire, Poached Carrot, Toasted Oats, Haricot Blanc 'Ratatouille' 14

YEAST BAKED AUBERGINE

Saffron and Mixed Bean Stew, Confit Garlic, Red Pepper Piperade 16

DESSERT

BANANA AND MAPLE PARFAIT

Mango, Candied Lime, Rum Caramel Banana