

Example a la carte menu

STARTER

Parsnip and apple velouté ✓
£6.50

Brined smoked mallard breast, confit leg galantine, blood orange
£10.00

Celeriac panna cotta, smoked apple puree, candied hazelnuts ✓
£7.00

Tempura oysters, pickled mooli, lotus root crisps, chili sesame dressing
£11.00

Beetroot cured halibut, kohlrabi remoulade, watercress
£8.00

Boudin of quail and black truffle, confit shallots, poached quail eggs, Jerez vinegar jus
£12.00

MAIN

Dry aged rump steak, spinach, girolle mushrooms, potato crustion, Madeira jus
£25.00

Wild turbot, artichoke, pancetta mussels, Boulangère potatoes, shallot cream
£20.00

Kentish venison loin, roasted beetroot, salsify, pomme puree, port jus
£24.00

Rack of lamb, haggis, neeps and tatties
£22.00

Confit belly of pork, roast parsnips, cavolo nero, candied apple, vanilla potato beignets
£18.00

Portobello mushroom wellington, roasted root vegetables, sage cream ✓
£13.50

Market fish of the day
Price available on request

SIDE

Mixed salad, buttered greens, new potatoes, tomato salad,
hand cut chips
£3.50 Each

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DESSERT

Banana soufflé, caramel sauce, white chocolate ice cream, candied pecan nuts

Please allow a minimum of 15 minutes

£6.50

Chocolate and mango textures

£6.50

Lemon meringue tart, blackcurrent sorbet, cardamon yoghurt

£6.50

Pear tarte Tatin, hazelnut moelleux, amaretto ice cream

Please allow a minimum of 15 minutes

£6.50

Passionfruit crémeux, pineapple cake, coconut mousse, Bounty biscuit, Malibu gel

£6.50

ENGLISH CHEESE SELECTION

£2.00 per slice minimum of three

Kidderton Ash - Goats cheese

Canterbury Cobble - Semi hard cows milk cheese

Winterdale - Raw cows milk cheddar cheese

Saint Giles - Semi soft cows milk cheese

Tornegus - Godstone, Surrey pasteurised cows milk cheese

Blue Monday - Cows milk cheese from The cotswolds

DESSERT WINE & LIQUEUR (75ml)

Botrytis Semillon VAT 5, De Bortoli £4.50 or bottle £18.00

Le Maury rouge de Saint £5.50

Nip from the Hip - Kent's very berry vodka £5.50

Nip from the Hip - Kent's cherry brandy £5.50

Nip from the Hip - Kent's rhubarb vodka £5.50

A discretionary 10% service charge is added to your bill.

Please ask your server should you require any allergy information.

Menu alterations are available for wheat/gluten free and vegan options.

Whilst every effort has been made to remove all bones from filleted fish, we cannot guarantee this so please take care when eating these dishes.