



Dinner Menu

Padron peppers - chipotle chilli - 4.5

Roasted garlic hummus - rose harissa, flatbread - 6

Sourdough - whipped butter, smoked salt - 5

Chorizo - blossom honey - 5

Nocellara del Belice olives - 4.5

Sweetcorn soup - crème fraiche, smoked paprika - 6.5

Isle of Wight tomatoes - Buffalo burrata, kalamata, almond, tomato dashi - 9

Yellowfin tuna tartare - watermelon, avocado, shiso, ponzu - 13.5

Confit Aylesbury duck terrine - celeriac, shimeji, summer truffle – 10.5

Paignton Harbour crab - salsa verde, green apple, kohlrabi, sea vegetables - 14.5

Dry aged beef short rib - roasted onion, English peas, bone marrow, lovage - 25

Cotswold white chicken - champ potato, young leeks, broad beans, girolles - 21

Summer vegetable risotto - goats curd, toasted hazelnuts - 17

Day boat Cornish hake - roasted cauliflower, smoked almond pesto, dulce butter sauce - 25

Roast Aylesbury duck - black garlic, tenderstem broccoli, maitake - 25

Line caught pollack - creamed potato, samphire, brown shrimp caper butter - 23

Kentish strawberries - set Guernsey cream, hibiscus, basil - 9

Dark chocolate fondant - praline ice cream - 9 (please allow for 15 minutes)

Sticky toffee pudding - salted caramel, vanilla ice cream - 7.5

Ice cream and sorbets - 6.5

Selection of British cheeses - 12

Petit fours - 4.5

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.



Straight from our Big Green Egg with your choice of sauce & starch...

Cut		Sauce	Starch
Ribeye 225g	30	peppercorn	triple cooked chips
Fillet 225g	38	blue cheese	skinny fries
* Côte de boeuf 700g	80	roasted garlic & parsley butter	creamed potato
*Chateaubriand 550g	85	Café de Paris butter	new potatoes
*For 2 to share			

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan 13.50

Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce 15.95

Chickpea and beetroot burger - fennel slaw, avocado, fries 13.95

Kentish Hare steak burger - smoked bacon, cheddar, pickles, KH sauce, fries 15.95

Triple cooked chips - 4.5

Baby gem salad - ranch, mint, dill, aged parmesan - 4.5

Roasted carrots - honey, grain mustard - 4.5

Green beans - confit garlic, shallots - 4.5

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