



Dinner Menu

Padron peppers - chipotle chilli - 5
Roasted garlic hummus - rose harissa, flatbread - 6
Sourdough - cultured butter - 5.5

Chorizo - blossom honey - 5
Nocellara del Belice olives - 4.5

Cauliflower soup - crème fraiche, rocket pistou - 6.5

White Lake Farm goats curd - crapaudine beetroots, walnut, clementine - 9.5

Cured Chalk stream trout - kohlrabi, muscat grape, buttermilk, dill, horseradish - 11

Yellowfin tuna tartare - watermelon, avocado, wasabi, shiso, sesame, ponzu - 14.5

Merryfield Farm chicken terrine - grain mustard, smoked rapeseed, shimeji - 9.5

Middle white pork - pearl barley, Delicia squash, cavolo nero, ceps - 21

Jerusalem artichoke risotto - ricotta, toasted hazelnuts, extra virgin olive oil - 18

Braised Moorland ox cheek - creamed potato, sand carrot, sauce reform - 23

South Coast ray wing - potted brown shrimp butter, samphire, new potatoes - 22

Roast Sika deer - salt baked celeriac, kale, blackberries, trompettes - 34

Gigha halibut - potato terrine, broccoli, lemongrass velouté - 32

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

Cut		Sauce	Starch
Ribeye 225g	32	peppercorn	triple cooked chips
Fillet 225g	40	blue cheese	skinny fries
* Côte de boeuf 700g	80	roasted garlic & parsley butter	creamed potato
* Côte de boeuf 900g	90	Café de Paris butter	new potatoes
* Chateaubriand 550g	90		
*For 2 to share			

Sides

Triple cooked chips - 5

Baby gem salad - ranch, mint, dill, aged parmesan - 5

Roasted carrots and parsnips - honey, grain mustard - 5

Purple sprouting broccoli - shallot and garlic - 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.



Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	13.5
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	16.5
Chickpea and beetroot burger - fennel slaw, avocado, fries	14
Kentish Hare steak burger - smoked bacon, cheddar, pickles, KH sauce, fries	16

Desserts

Buttermilk panna cotta - Kent blackberries, Sicilian pear, aerated white chocolate	- 9
70% Saint Domingue chocolate delice - hazelnut feuilletine, salted Guernsey milk	- 9
Sticky toffee pudding - salted caramel, vanilla ice cream	- 7.5
Yoghurt parfait - Amalfi lemon, pine nut	- 9
Plum and frangipane tart - cinnamon ice cream	- 8.5
Ice cream and sorbets	- 6.5
Selection of British cheeses	- 12.5
Petit fours	- 4.5

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