



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
- Carrot and cumin soup** - crème fraiche - 6.5
Buffalo Stracciatella - Isle of Wight tomatoes, peach, almond, tomato dashi - 10
Yellowfin tuna tartare - watermelon, avocado, shiso, ponzu - 13.5
Confit Aylesbury duck terrine - celeriac, shimeji, Australian black winter truffle - 12.5
Line caught mackerel - yoghurt, kohlrabi, cucumber, dill, horseradish – 9
Raw hand dived Orkney scallops - elderflower, English wasabi, nashi pear, yuzu kosho - 18.5
- Roast Suffolk lamb** - salsa verde, sweet and sour aubergine, sweetbreads, confit garlic - 28
Cotswold white chicken - champ potato, young leeks, broad beans, Scottish girolles - 21
(Add Australian black winter truffle to your chicken for £15 supplement)
Courgette and pea risotto - goats curd, toasted hazelnuts, lemon oil, black truffle - 18
Cornish hake - Shetland Isle mussels, borlotti beans, fennel - 23
Dry aged Aylesbury duck - black garlic, pak choi, maitake - 27
Roast South Coast ray wing - brown shrimp caper butter, new potatoes - 22
- Tahitian vanilla and ricotta cheesecake** - Kentish berries, brown butter - 8.5
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
*Chateaubriand 550g	85	roasted garlic & parsley butter	creamed potato
*For 2 to share		Café de Paris butter	new potatoes

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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