



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

Roast celeriac soup - crème fraiche, stilton - 6.5

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

Citrus cured salmon - kohlrabi, muscat grape, buttermilk, dill, horseradish - 11

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

Dorset crab - Pink Lady apple, almonds, sorrel, lovage - 16.5

Creedy Carver chicken liver parfait - truffle, orchard chutney, brioche - 12

Middle white pork - pearl barley, salt baked celeriac, cavolo nero, wild mushrooms - 21

Roast Suffolk chicken - brioche, young leeks, maitake, black winter truffle - 28

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

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

Gigha halibut - potato terrine, shallot, chanterelles, red wine - 36

Cornish cod - Shetland Isle mussels, gnocchi, cider, dulse - 27

Newlyn turbot tronchón - potted brown shrimp butter, samphire, new potatoes - 40

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

Cut		Sauce	Starch
Ribeye 225g	33	peppercorn	triple cooked chips
Fillet 225g	42	blue cheese	skinny fries
* Côte de boeuf 700g	85	roasted garlic & parsley butter	creamed potato
*Chateaubriand 550g	90	Café de Paris butter	new potatoes
*For 2 to share			

Sides

Triple cooked chips - 5

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

Roasted carrots - 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	- 10
70% Saint Domingue chocolate delice - hazelnut feuilletine, salted Guernsey milk	- 10
Sticky toffee pudding - salted caramel, vanilla ice cream	- 7.5
Yoghurt parfait - Amalfi lemon, pine nut	- 9
Plum frangipane tart - cinnamon ice cream	- 8.5
Ice cream and sorbets	- 6.5
Selection of British cheeses	- 13.5
Petit fours	- 4.5

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