



Lunch Menu

2-COURSE 28

3-COURSE 35

Nocellara del Belice and Kalamata olives - 5

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - Estate Dairy cultured butter - 6.5

Padron peppers - smoked sea salt - 7.5

Beal's Farm Mangalitsa charcuterie - 8.5

Smoked Haddock arancini - 8

Broccoli soup - smoked ham hock, yoghurt, pistachio dukkah

Confit Merrifield Farm duck and chicken terrine - celeriac remoulade, toasted sourdough

Loch Duart Salmon - pickled cucumber, dill, crème fraiche, horseradish

Yellowfin tuna tartare - watermelon, avocado, sesame, ponzu (£6 supplement)

Sicilian blood orange - ricotta, tahini, fennel, bitter leaves

Middlewhite pork belly - kale, turnip, apple, grain mustard

Roast Suffolk lamb - kale, broccoli, mint, caper (£14 supplement)

Hand cut Macaroni - Crown Prince squash, kale, hazelnuts, Pecorino

Tanner's beer battered fish and chips - crushed peas, lemon, tartare sauce

Cornish hake - rainbow chard, sprouting broccoli, chive butter sauce

Yoghurt parfait - forced Yorkshire rhubarb

70% dark chocolate mousse - hazelnut, caramelised banana ice cream

Crème brûlée - gingerbread biscuit

Selection of British cheeses

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

Ice cream and sorbets

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

Beef supplied from the award-winning Philip Warren butchers Launceston

225g ribeye steak - 39

700g Côte de boeuf – 90

550g Chateaubriand - 95

Peppercorn - blue cheese - café de Paris - roasted garlic & parsley

Triple cooked chips - creamed potato - new potatoes

Sides - 6.5

Baked heritage carrots

Baby gem salad - aged parmesan

Roasted hispi cabbage - miso butter, crispy chilli

Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	15.5
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	18.5
Black bean and mushroom burger - miso mayo, fennel slaw, fries	15.5
The Kentish Hare steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	17.5
K.H.F.C. burger - fried chicken, chipotle mayo, cheddar, fries	17.5

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