

Lunch Menu

2-COURSE 28

3-COURSE 32

Nocellara del Belice and Kalamata olives - 4.5

Chorizo - blossom honey - 6

Roasted Piquillo pepper hummus - rose harissa, flatbread - 6.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - chipotle chilli - 6

Roasted cauliflower soup - crème fraiche

White Lake farm goats curd tartlet - asparagus, peas, horseradish

Confit Cotswold white chicken terrine - truffle, watercress, pickled shimeji

Line caught mackerel - kohlrabi, cucumber, yoghurt, dill

Yellowfin tuna ceviche - avocado, jalapeno, sesame, watermelon ponzu (£7 supplement)

Hand dived Orkney Scallops - wild garlic, peas, horseradish (£15 supplement)

Middlewhite pork belly - tarka dhal, turnip, spinach

Aged Suffolk lamb shoulder - confit garlic, hispi cabbage, peas

Garden pea risotto - ricotta, morels, toasted hazelnuts

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

South Coast pollack - Shetland Isle mussels, haricot beans, rainbow chard

Ice cream and sorbets

Selection of British cheeses (£5 supplement)

Sticky toffee pudding - Madagascan vanilla ice cream

70% Saint Domingue chocolate delice - salted caramel ice cream

Madagascan vanilla cheesecake mousse - Kentish strawberries, strawberry sorbet

Crème brûlée - white chocolate cookie

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 fillet steak - 42

225g ribeye steak - 35

700g Côte de boeuf - 85

550g Chateaubriand - 90

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

Triple cooked chips - fries - creamed potato - ratte potatoes

Sides - 5

Triple cooked chips - creamed potato -

baked carrots, brown butter, caraway - **baby gem salad**, aged parmesan

purple sprouting broccoli, soy, sesame - **cauliflower cheese**

Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	13.5
Black bean and mushroom burger - miso mayo, fennel slaw, fries	14
Kentish Hare steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	16

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