



Lunch Menu

2-COURSE 25

3-COURSE 28

Padron peppers - chipotle chilli - 4.5

Roasted garlic hummus - rose harissa, flatbread - 6

Sourdough - whipped butter, smoked salt - 5

Chorizo - blossom honey – 5

Nocellara del Belice olives - 4.5

Sweetcorn soup – crème fraiche, smoked paprika

Isle of Wight tomatoes - kalamata, tomato dashi, frozen goats cheese

Confit Loch Duart salmon - yoghurt, dill, cucumber, horseradish

Creedy Carver chicken liver parfait - Orchard chutney, toasted sourdough

Yellowfin tuna tartare - watermelon, avocado, shiso, ponzu (£5 supplement)

Middle white pork belly - black pudding, Bramley apple, maitake, cavolo nero

Cotswold white chicken – champ potato, broad beans, hispi cabbage

Summer vegetable risotto - goats curd, toasted hazelnuts, lemon oil

South Coast cod - mussels, borlotti beans, leeks, sauce bouillabaisse

Whole lemon sole - caper brown shrimp butter, samphire, ratte potatoes (£7 supplement)

Sticky toffee pudding - salted caramel, vanilla ice cream

Tahitian vanilla and ricotta cheesecake - Kentish berries, brown butter

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

70% Saint Domingue chocolate tart – salted caramel ice cream

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
* Côte de boeuf 700g	80	roasted garlic & parsley butter	creamed potato
*Chateaubriand 550g	85	Café de Paris butter	new potatoes
*For 2 to share			

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

Roast carrots - honey, grain mustard - 4.5

Green beans - shallot and garlic - 4.5

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