

Lunch Menu

2-COURSE 28

3-COURSE 35

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 - smoked sea salt - 6

Roasted carrot soup - crème fraiche

Isle of Wight heritage tomatoes - goats curd, basil, tapenade, gazpacho

Smoked ham hock terrine - garlic aioli, watercress, pickled shimeji

Cured chalk stream trout tartlet - cucumber, crème fraiche, horseradish

Yellowfin tuna ceviche - chimichurri, avocado, yoghurt, jalapeno (£7 supplement)

Middlewhite pork belly - English peas, cracked wheat, spring greens

Roast Suffolk chicken - carrot, hispi cabbage, tarragon

Courgette and pea risotto - ricotta salata, toasted hazelnuts

Line caught pollack - sprouting broccoli, Jersey Royals, crab sauce

Shetland Isle monkfish - coco de paimpol, mussels, broad beans, butter sauce (£15 supplement)

Pavlova - Hugh Lowe Farm strawberries, lemon curd

White chocolate mousse - Kentish raspberry, candied almonds

Crème brûlée - lemon biscuit

Selection of British cheeses (£5 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 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 - Jersey Royals

Sides - 5

**Triple cooked chips - creamed potato -
baked carrots**, brown butter, caraway - **baby gem salad**, aged parmesan -
sprouting broccoli, soy, sesame - **cauliflower gratin**

Bar Menu

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	15.5
Black bean and mushroom burger - miso mayo, fennel slaw, fries	15.5
Kentish Hare steak burger - smoked bacon, cheddar, pickles, burger sauce, fries	16
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	16.5

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