

## 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

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**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**

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

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