



Lunch Menu

2-COURSE 28

3-COURSE 32

Padron peppers - chipotle chilli - 5

Roasted garlic hummus - rose harissa, flatbread - 6

Sourdough - cultured butter - 5.5

Chorizo - blossom honey - 5

Nocellara del Belice olives - 4.5

Roasted celeriac soup - crème fraiche, stilton

Smoked mackerel pate - cucumber, Pink Lady apple, horseradish, yoghurt

White Lake farm goats' curd - heritage beetroots, walnut, clementine, bitter leaves

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

Creedy Carver chicken liver parfait - truffle, orchard chutney, toasted sourdough

Pork coppa - pearl barley, salt baked celeriac, cavolo nero

Crown prince squash risotto - ricotta, sage, toasted hazelnuts, extra virgin olive oil

South Coast ray wing - caper brown butter, samphire, crushed potatoes

Confit Merrifield farm duck leg - puy lentils, parsnips, red cabbage

Cornish cod - Shetland Isle mussels, broccoli, creamed potatoes, chive beurre blanc

Bramley apple crumble - clotted cream

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

Sticky toffee pudding - salted caramel, vanilla ice cream

Dark chocolate and ricotta cheesecake - poached pear, pear sorbet

Madagascan vanilla crème brûlée

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	33	peppercorn	triple cooked chips
Fillet 225g	42	blue cheese	skinny fries
* Côte de boeuf 700g	85	roasted garlic & parsley butter	creamed potato
*Chateaubriand 550g	90	Café de Paris butter	new potatoes
*For 2 to share			

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	13.5
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	16.5
Chickpea and beetroot burger - fennel slaw, avocado, fries	14
Kentish Hare steak burger - smoked bacon, cheddar, pickles, KH sauce, fries	16

Triple cooked chips - 5

Baby gem salad - ranch, mint, dill, aged parmesan 5

Roasted carrots - honey, grain mustard - 5

Purple sprouting broccoli - shallot and garlic - 5

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