

Lunch Menu

2-COURSE 28

3-COURSE 32

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 carrot soup - crème fraiche

Isle of Wight tomatoes - goats curd, basil, tapenade

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

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

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

Middlewhite pork coppa - roasted carrots, buttered cabbage, cider sauce

Braised lamb shoulder - pearl barley, spring greens, peas

Courgette and pea risotto - ricotta salata, toasted hazelnuts

Sea Bream - sprouting broccoli, creamed potato, chive beurre blanc

Whole baked plaice - samphire, new potatoes, lemon and caper sauce (£5 supplement)

Ice cream and sorbets

Selection of British cheeses (£5 supplement)

Sticky toffee pudding - salted caramel sauce, vanilla ice cream

70% Tanzanian chocolate mousse - Kentish cherry sorbet, cocoa nib tuile

Crème brûlée - chocolate chip cookie

Lemon Posset - strawberry sorbet, lemon curd

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 -

sprouting broccoli, soy, sesame - buttered greens

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
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	16.5

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.