



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

Cauliflower soup - crème fraiche, rocket pistou

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

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

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

Merryfield Farm chicken terrine - grain mustard, smoked rapeseed, shimeji

Middle white pork belly - pearl barley, salt baked celeriac, cavolo nero, pied de mouton

Jerusalem artichoke risotto - ricotta, toasted hazelnuts, extra virgin olive oil

Cornish cod - sprouting broccoli, rainbow chard, sauce bouillabaisse (£4 supplement)

South Coast ray wing - potted brown shrimp butter, samphire, new potatoes

Braised beef feather blade - creamed potato, sand carrot, sauce reform

Bramley apple and blackberry crumble - custard

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

Lemon parfait - Amalfi lemon, pine nut

Milk chocolate and ricotta cheesecake - Sicilian pear

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	32	peppercorn	triple cooked chips
Fillet 225g	40	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 and parsnips - honey, grain mustard - 5

Purple sprouting broccoli - shallot and garlic – 5

Cauliflower gratin - 5

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