



## Lunch Menu

**2-COURSE 28**

**3-COURSE 35**

**Nocellara del Belice and Kalamata olives - 4.5**

**Roasted garlic hummus - rose harissa, flatbread - 7.5**

**Sourdough - Estate Dairy cultured butter - 6**

**Padron peppers - smoked sea salt - 6.5**

**Sticky Merguez - blossom honey - 6**

**Fish croquettes - tandoori mayo - 7.5**

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**Roast butternut squash soup - sour cream, pumpkin seeds**

**Buffalo burrata - Isle of Wight tomatoes, peach, basil oil**

**Confit chicken and duck terrine - carrot, hazelnut, pickled shimeji**

**Cured Loch Duart salmon - yoghurt, beetroot, orange**

**Yellowfin tuna tartare - watermelon, avocado, sesame, ponzu (£6 supplement)**

**Middlewhite pork belly - black pudding croquettes, Bramley apple, savoy, cobnut**

**Roast Ross Cobb chicken - sweetcorn, girolles, tarragon**

**Cauliflower risotto - truffled ricotta, hazelnut, watercress**

**Line caught pollack - coco de paimpol, sprouting broccoli, sauce bouillabaisse**

**Cornish cod - Shetland Isle mussels, pac choi, cauliflower (£8 supplement)**

**Sticky toffee pudding - vanilla ice cream**

**Dark chocolate and almond torte - salted caramel ice cream**

**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 - 45

225g ribeye steak - 35

550g Chateaubriand - 90

Peppercorn - blue cheese - café de Paris - roasted garlic & parsley

Triple cooked chips - fries - creamed potato - Charlotte potatoes

## Sides - 6

**baked carrots and beetroots**, brown butter, caraway - **baby gem salad**, aged parmesan  
**buttered greens - creamed potato**

## 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	17
<b>K.H.F.C. burger</b> - fried chicken, chipotle mayo, cheddar, fries	17
<b>Tanners' beer battered fish and chips</b> - crushed peas, lemon, tartare sauce	18

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