



Lunch Menu

2-COURSE 25

3-COURSE 28

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

Roast butternut squash soup - crème fraîche, rocket pistou

Isle of Wight tomatoes - burrata, peach, almond, lovage

Cured line caught mackerel - kohlrabi, muscat grape, buttermilk, dill, horseradish

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

Smoked ham hock and black pudding terrine - celeriac remoulade, shimeji

Cotswold white chicken - puy lentils, delicia squash, cavolo nero

Braised beef feather blade - creamed potato, sand carrot, tarragon

Sweetcorn risotto - ricotta, toasted hazelnuts, extra virgin olive oil

Line caught Cornish pollack - potato terrine, fennel, young leeks, sauce bouillabaisse

Whole baked lemon sole - caper brown shrimp butter, sea vegetables (£8 supplement)

Bramley apple and blackberry crumble - clotted cream

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

70% Saint Domingue dark chocolate delice - salted caramel ice cream

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	30	peppercorn	triple cooked chips
Fillet 225g	39	blue cheese	skinny fries
* Côte de boeuf 700g	80	roasted garlic & parsley butter	creamed potato
* Chateaubriand 550g	85	Café de Paris butter	new potatoes
* For 2 to share			

Ranch salad - barbecued chicken, radish, dill, mint, aged parmesan	13.50
Tanners' beer battered fish and chips - crushed peas, lemon, tartare sauce	16.50
Chickpea and beetroot burger - fennel slaw, avocado, fries	13.95
Kentish Hare steak burger - smoked bacon, cheddar, pickles, KH sauce, fries	15.95

Triple cooked chips - 4.5

Baby gem salad - ranch, mint, dill, aged parmesan 4.5

Roast carrots - honey, grain mustard - 4.5

Green beans - shallot and garlic - 4.5

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