



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

Sweetcorn soup - crème fraiche, smoked paprika

Isle of White tomatoes - Buffalo burrata, peach, almond, lovage

Citrus cured salmon - yoghurt, dill, cucumber, horseradish

Confit Aylesbury duck terrine - celeriac remoulade, pickled shimeji, watercress

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

Middle white pork belly - grain mustard potato, summer beans

Aged Suffolk lamb shoulder - sweet and sour aubergine, broccoli, salsa verde

Courgette and pea risotto - goats curd, toasted hazelnuts, lemon oil

Cornish hake - Shetland Isle mussels, borlotti beans, fennel (£4 supplement)

Roast South coast ray wing - caper brown shrimp butter, samphire, new potatoes

Sticky toffee pudding - salted caramel, vanilla ice cream

Tahitian vanilla and ricotta cheesecake - Hugh Lowe Farm berries, brown butter

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

70% Saint Domingue dark chocolate mousse – Kentish cherries, cocoa nib

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	38	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	15.95
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

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.