



## 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...**

<b>Cut</b>		<b>Sauce</b>	<b>Starch</b>
<b>Ribeye 225g</b>	30	peppercorn	triple cooked chips
<b>Fillet 225g</b>	38	blue cheese	skinny fries
<b>* Côte de boeuf 700g</b>	80	roasted garlic & parsley butter	creamed potato
<b>*Chateaubriand 550g</b>	85	Café de Paris butter	new potatoes
<b>*For 2 to share</b>			

<b>Ranch salad</b> - barbecued chicken, radish, dill, mint, aged parmesan	13.50
<b>Tanners' beer battered fish and chips</b> - crushed peas, lemon, tartare sauce	15.95
<b>Chickpea and beetroot burger</b> - fennel slaw, avocado, fries	13.95
<b>Kentish Hare steak burger</b> - 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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