



## Set Lunch Menu

Served Monday to Saturday, 12noon to 2.30pm

### To Begin

Curried lentil soup, sour cream & coriander (v)  
Cider cured salmon with beetroot, pickled walnut & salad cream  
Thai chicken salad, peanuts & sesame  
Crispy lamb belly, green pea, burnt spring onion  
& salsa verde (**£1 supp.**)

### For Main

Caramelised onion & blue cheese suet pudding, red cabbage &  
truffle cream sauce (v)  
Fillet of sea bass, crushed potatoes, chard & buerre blanc (**£2  
supp.**)  
Slow roast pork belly with mashed potato & kale  
Supreme of chicken, Hasselback potatoes, Tenderstem broccoli

### Sides

Glazed chantenay carrots (v) **3.5**  
Buttered Hispi cabbage (v) **3.5**  
Triple cooked chips with paprika salt (v) **3.5**  
Buttered Kentish new potatoes (v) **3.5**

### For Pudding

Passionfruit cheesecake with rhubarb sorbet  
Chocolate fondant with Chantilly cream  
Rose flavoured crème brûlée  
Selection of artisan cheeses (**£3 supp.**)

**Two courses £18.00 OR three courses £22.00**

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team