



Lunch Menu

Served Monday to Saturday, 12 noon to 2.30pm

To Begin

Cauliflower velouté, goats curd & pine nuts (v)
Cider cured salmon, whipped cod's roe & buckwheat
Chicken, pancetta & leek terrine, piccalilli & cumin yoghurt
Confit duck leg hash, fried duck egg & chorizo (**£2 supp.**)

For Main

Onion tarte Tatin, pot roast red cabbage & tenderstem broccoli (v)
Fillet of pollock, crushed new potatoes, monks beard & beurre blanc
Chicken breast supreme, pancetta & mash potato
Lamb rack, minted lamb sausage roll, artichoke puree & roast hispi
cabbage (**£3 supp.**)

Sides

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

For Pudding

Cinnamon cheesecake & toasted coconut ice cream
Mango panna cotta, whisky prunes with pear & Sauternes sorbet
Milk chocolate delice, honey comb, peanut brittle & malt ice cream
Selection of artisan cheeses (**£3 supp.**)

Two courses for £19.95 or three for £24.00

- 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