



Bread & salted butter for the table **3**  
Olives **4.5**

### To Begin

Carrot - honey roasted, purée, crisps, oil, tops & chives (v) **8.5**  
Dahl soup, sour cream & coriander (v) **8\***  
Local asparagus with pancetta, whipped cods roe & lardo **9.5\***  
Soy & ginger cured salmon, pickled cockles, wasabi and sesame **10**  
Lobster raviolo, buttered leeks, bisque espuma **13.5**  
Pressed chicken & chorizo terrine, paprika crackling, sauerkraut,  
roasted pepper and brioche **9.5\***  
Braised ox cheek, cauliflower purée & crispy shallot **10.5**

### Main Courses

Caramelised onion & blue cheese suet pudding, pot roast red cabbage  
with truffle cream sauce (v) **19\***  
Wild mushroom & feta cheese Wellington with kale & celeriac puree (v) **21**  
Hake baked in mushroom butter, boulangère potatoes, bouillabaisse & green  
olive tapenade **24**  
Pan seared chalk stream trout with smoked mussels, pancetta & soft herb risotto **22\***  
Roasted supreme of chicken, jamon croquette, fondant potato & sweetcorn **21\***  
Roasted duck breast, potato rosti, pak choi, cucumber & cherries **24**  
Presa Ibérico, morcilla black pudding, pomme purée, romesco & chorizo **29.5**  
Barbequed Moroccan spiced lamb rump, wild garlic hummus, black quinoa & feta **24**

### On The Side

Glazed Chantenay carrots (v) **3.5**  
Buttered Hispi cabbage (v) **3.5**  
Parmesan & lemon purple sprouting broccoli (v) **3.5**  
Triple cooked chips with paprika salt (v) **3.5**  
Buttered Kentish new potatoes (v) **3.5**

**\* Monday to Thursday Set Menu – 3 courses for 33,  
choose from dishes marked with a \***

P.T.O for Pudding & Cheese

- 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
- Dinner B&B package includes; starters to the value of £9.50, mains to the value of £22.00 & puddings to the value of £9.00 – all other dishes are available at a supplement



### Pudding

- Chocolate chip crèmeux & mango sorbet **9.5**  
Apple tarte Tatin & cinnamon ice cream (please allow 20 mins.) **9\***  
Set coffee cream with hazelnut ice cream & chocolate soil **8.5\***  
Yorkshire rhubarb soufflé & rhubarb sorbet (please allow 15 mins.) **9.5**  
Trecele tart, blood orange sorbet & pistachio crumble **9\***  
Chocolate fondant with peanut butter ice cream **9.5**

### Cheese

- Cheese, chutney & crackers **12**  
Cheese sharing board **10 p.p. (min. 2 persons)**

### Pudding Wine & Port

Royal Tokaji 'Late Harvest' 2016	100ml - <b>7.5</b> / 50cl Bottle <b>30</b>
Banyuls 'Robert Pages'	100ml - <b>8.5</b> / 50cl Bottle <b>34</b>
Port Reserva, Ramos Pinto N.V.	100ml - <b>5.5</b> / Bottle <b>28</b>
Taylor's Late Bottled Vintage Port 2011	100ml - <b>6</b> / Bottle <b>30</b>

### Coffees & Teas

Americano	<b>3</b>	Espresso	<b>3 / 4</b>
Cappuccino	<b>3.5</b>	Latte	<b>3.5</b>
Flat White	<b>3.5</b>	Macchiato	<b>3.5</b>
Irish / Liqueur Coffee	<b>7</b>	Selection of Teas	<b>3</b>

### Armagnac, Calvados & Cognac

Martell VS ***	<b>3.7</b>
Boulard La Cuvee Vincent Calvados	<b>3.7</b>
Janneau VSOP Armagnac	<b>5.7</b>
Remy Martin VSOP	<b>6.8</b>
Chateau de Pellehaut Armagnac	<b>5.8</b>
Hine Fine Champagne	<b>6.7</b>
Courvoisier XO	<b>12</b>
Remy Martin XO	<b>18</b>

### Whisky

Jameson	<b>3.4</b>
The Famous Grouse	<b>2.8</b>
Chivas Regal 12	<b>5</b>
Glenmorangie Original	<b>5.8</b>
Jura Origin	<b>6</b>
Laphroaig 10 y.o.	<b>7.2</b>
Dalwhinnie 15 y.o.	<b>8.1</b>
Haig Club	<b>7.6</b>
The Balvenie DoubleWood	<b>15</b>

Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

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