



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

To Begin

Carrot - honey roasted, purée, crisps, oil, tops & chives (v) **9**
Dahl soup, sour cream & coriander (v) **8.5***
Local asparagus with pancetta, whipped cods roe & lardo **10***
Soy & ginger cured salmon, pickled cockles, wasabi and sesame **11**
Lobster raviolo, buttered leeks, bisque espuma **14**
Pressed chicken & chorizo terrine, paprika crackling, sauerkraut,
roasted pepper and brioche **9.5***
Braised ox cheek, cauliflower purée & crispy shallot **12**

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 crémeux with passion fruit & mint 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 - 7.5 / 50cl Bottle 30
Banyuls 'Robert Pages'	100ml - 8.5 / 50cl Bottle 34
Port Reserva, Ramos Pinto N.V.	100ml - 5.5 / Bottle 28
Taylor's Late Bottled Vintage Port 2011	100ml - 6 / Bottle 30

Coffees & Teas

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

Armagnac, Calvados & Cognac

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

Whisky

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

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

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