

## G&T/APERITIF

Hendricks Cucumber & Rose <i>Double Dutch cucumber &amp; watermelon tonic, caraway cucumber ribbon</i>	11.50
English Rhubarb Gin Liquor (Tiptree) <i>Merchant's Heart Indian tonic, mint</i>	11.50

## MOCKTAILS

Seedlip Garden Gin <i>Lemon tonic, sugar snap, lemon thyme, mint</i>	9.50
Mango & Kaffir Fiesta <i>Mango, lime, Kaffir lime leaf, soda</i>	8.50
Blood Tarragon <i>Tarragon syrup, blood orange, lime, tonic water</i>	8.50

## COCKTAILS

Twinkle <i>Finlandia vodka, elderflower, pink grapefruit, Champagne</i>	12.50
Avation Bombay sapphire, <i>Creme de Violette, lemon</i>	10.50
Love Potion <i>Earl Grey infused gin, honey, blackberry, Prosecco</i>	10.50
Raspberry & Pisco Sour <i>Pisco, Chambord raspberry liqueur, lime, egg white</i>	11.50
Spring, Where Art Thou! <i>Koko Kanu rum, Grand Marnier, lemon, basil, lemon thyme, Kaffir lime leaves</i>	11.50
Mango & Ginger Caipirinha <i>Cachaca, lime, mango, ginger syrup</i>	11.50

## SNACKS 4.00 EACH

Pork crackling & apple sauce	Garlic marinated olives	Pickled vegetables
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## STARTERS

Heritage tomato salad, goat's curd, sorrel, (v) tomato consomme	8.50	Scallop ceviche, sour cream, pickled apple, fresh horseradish	13.50
Pressed Ham-hock & caper terrine, burnt apple & cider chutney, sour dough	9.50	Set duck liver custard, smoked eel, rhubarb, eel vinaigrette	10.50
Chargrilled English asparagus, truffle jam, lardo, soft herbs (available for vegetarians)	12.50	Seaweed cured mackerel, coastline herbs, pickled cucumber, gin	9.50

## MAINS

Roast Cornish cod, cannelloni of crab, broccoli puree, crab bisque	19.50	Ballotine of organic chicken, summer vegetables, ratte potato, soft herb puree	22.50
Roast brill, herb crumb, rolled leeks, oyster vinaigrette, Champagne sauce	26.00	Stuffed saddle of rabbit, wild nettles, baby artichokes, lobster	23.00
Hake, red wine & garlic puree, king oyster mushroom, margarita onions	19.50	Rump of lamb, shoulder croquette, smoked carrot salad, lamb fat dressing	24.50
Spiced sand carrot, fried polenta, raisin, (v) onion & peanut salad	16.50	Roast king oyster mushrooms, charred Hispi (v) cabbage, red wine & garlic	17.50

## SIDES

Seasonal leaves, aged sherry vinaigrette	4.50
Chargrilled Hispi cabbage	4.50
Heritage tomato, shallots, capers, rapeseed oil	4.50
New potatoes, mint & Maldon salt	4.50
Fat chips, Canterbury Cobble, truffle oil	5.50

## PUDDINGS & CHEESES

Around the Globe, baked vanilla cheesecake, (v) gariguetta strawberry & basil	8.00
Rum & bergamot Baba, Orelys chocolate, citrus mint compote	8.00
Baked Choux, hazelnut praline cream, Yuzu gel (v)	8.50
Chocolate sponge, raspberry & pepper, Azelia chocolate	9.00
Salted caramel & Pedro Ximenez tart, bitter chocolate (v)	9.00
Selection of British cheeses, chutney, crackers (v)	14.50

## SPECIALS

Daily specials are available all day – please ask.

(v) denotes vegetarian dishes. | Please let us know if you have a food allergy or intolerance. | A discretionary 12.5% service charge will be added to your bill.