

G&T/APERITIF

Hendricks Cucumber & Rose <i>Double Dutch cucumber & watermelon tonic, caraway cucumber ribbon</i>	11.00
English Rhubarb Gin Liquor (Tiptree) <i>Fentimans tonic, mint</i>	10.50
British Spritzer <i>Sherry aperitif, lemon, mint</i>	8.50

MOCKTAILS

Seedlip Gin <i>Fentimans pink grapefruit tonic, grapefruit</i>	8.50
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
Aviation Bombay sapphire, <i>Creme de Violette, lemon</i>	10.50
Love Potion <i>Earl Grey infused gin, honey, blackberry, Prosecco</i>	10.50
Pomegranate & Pisco Sour <i>Pisco, Pama Pomegranate 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

Cauliflower cheese soup, thyme & parmesan croutons	7.50	Pan fried Orkney scallops, pea puree, crispy pancetta, caviar & coriander cress	14.00
Ellie's Dairy goat's cheese, salt-baked Heritage beetroot, glazed hazelnuts (v)	8.50	Lemon & thyme beef fillet carpaccio, rocket salad, capers, balsamic dressing, shaved parmesan	13.50
Fried duck egg, brioche, wild mushrooms, parsley & shallots (v)	8.50	Pressed chicken terrine, roast carrot & savoy cabbage, white grape chutney, sourdough toast	9.50
Oak smoked salmon, caper berries, pickled shallots, crème fraiche, lemon, rye bread	11.50	British meat board, cornichons, pickled onions sourdough – to share	19.50

MAINS

Roast potato dumplings, caramelised onion cream, crispy parsnips, glazed chestnuts, red amaranth (v)	17.50	Free - range chicken breast, confit leg, fondant potato, rainbow chard, roasting gravy	21.50
Darne of cod, spinach, rock samphire, lemon, capers, croutons, burnt butter sauce	19.50	Pot roast rump of Romney Marsh lamb, curly kale, caramelised shallot, garlic & thyme infused potatoes	24.50
Seared seabass, lightly curried mussel sauce, braised fennel compote, saffron potatoes	21.50	Slow cooked pork belly, broad beans, peas, raw cider & rapeseed oil dressing	19.50
Pot roast halibut, port glazed salsify, saute of wild mushrooms, red wine, shallot vinaigrette	23.00	300g shorthorn rib eye, chips, watercress salad, béarnaise sauce	31.50
Half/whole native lobster, herbs & garlic butter, chips, seasonal leaves	22.50/39.50		

SPECIALS

Daily specials are available all day – please ask.

SIDES

Green leaf salad, shallot dressing	4.50
French beans, braised shallots	4.50
Endive salad, walnut dressing	4.50
Roast Heritage carrots, wild thyme	4.50
Herbed new potatoes	4.50
Chips	4.50

PUDDINGS

Baked rhubarb crumble tart, vanilla infused crème fraiche	8.00
Set vanilla cream cheesecake, poached blackberries & jam	8.00
Bitter chocolate marquise, salted caramel sauce grue nib tuile	8.00
Cinnamon spiced steamed sponge pudding, ginger sauce	8.00
Seasonal ice cream	2.50 per scoop

CHEESES 7.50 EACH / 14.50 SELECTION

Tunworth, , crackers, homemade chutney, grapes	Kentish blue, crackers, homemade chutney, grapes	Cheddar cheese, crackers, homemade chutney, grapes
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(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.