

G&T/APERITIF

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

MOCKTAILS

Seedlip Gin <i>Fentimans pink grapefruit tonic, grapefruit</i>	8.50
Spiced & Sweet <i>Apple, strawberry, cloves, honey, spiced tonic</i>	8.50
Blue & Provencal <i>Blueberry, lavender, rosemary, bitter lemon</i>	8.50

COCKTAILS

Bramble Fizz	9.50
<i>Bombay sapphire, creme de mure, blackberry, lemon, prosecco</i>	
Tea Party Champagne, elderflower, Earl Grey, lemongrass	12.50
Love Potion <i>Earl Grey infused gin, honey, blackberry, Prosecco</i>	10.50
New York Sour <i>Monkey shoulder, lemon, egg white, Malbec</i>	11.50
Lychee Daiquiri <i>Bacardi, lime, lychee</i>	10.50
Spiced White Russian <i>Vanilla infused Finlandia, Tia Maria, cream</i>	10.50
Dark & Certainly Stormy <i>Havana especial, ginger beer</i>	10.50
Fig Old Fashioned <i>Woodford reserve, angostura, fig</i>	12.50

SNACKS 4.00 EACH

Pork crackling & apple sauce	Garlic marinated olives	Pickled vegetables
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STARTERS

Cauliflower velouté, poached sea scallops, spiced raisins, caramelised florets	12.50	Slow cooked suckling pork belly, black pudding, celeriac purée, brandy poached prunes	10.50
Ellie's Dairy goat's cheese, salt-baked Heritage beetroot, glazed hazelnuts (v)	8.50	Pressed country terrine, pistachio nut, gooseberry preserve, toasted bread	9.50
Fried duck egg, brioche, wild mushrooms, parsley & shallots (v)	8.50	Roast partridge salad, slow cooked leg, pickled radish, braised leeks	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	Pot roast Ross chicken supreme thyme confit leg, fondant potato, Madeira braised white cabbage, roast 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	Grilled cutlet of Old Spot pork, caramelised apple, capers & flat parsley 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 brown sugar tart, crème fraiche, candied lemon zest	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, plum & onion chutney	Kentish blue, William pear, walnuts	Canterbury Cobble, sea salt crackers
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