

## G&T/APERITIF

Hendricks Cucumber & Rose	11.00
<i>Double Dutch cucumber &amp; watermelon tonic, caraway cucumber ribbon</i>	
English Rhubarb Gin Liquor (Tiptree)	10.50
<i>Fentimans tonic, mint</i>	

## 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	12.50
<i>Finlandia vodka, elderflower, pink grapefruit, Champagne</i>	
Aviation 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	11.50
<i>Pisco, Chambord raspberry liqueur, lime, egg white</i>	
Spring, Where Art Thou!	11.50
<i>Koko Kanu rum, Grand Marnier, lemon, basil, lemon thyme, Kaffir lime leaves</i>	
Mango & Ginger Caipirinha	11.50
<i>Cachaca, lime, mango, ginger syrup</i>	

## SNACKS 4.00 EACH

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

Chicken glazed cauliflower, crispy skin, yeast, caviar	8.50	Scallop ceviche, sour cream, pickled apple, fresh horseradish	12.00
Ox cheek & spelt risotto, cured bone marrow	8.50	Set duck liver custard, smoked eel, rhubarb, eel vinaigrette	13.50
Chargrilled English asparagus, truffle jam, lardo, soft herbs (available for vegetarians)	10.50	Seaweed cured turbot, coastline herbs, pickled cucumber, gin	14.00
		Roasted cauliflower, caramelised yeast, nasturtium (v)	8.50

## MAINS

Roast Cornish cod, crab cannelloni, purple sprouting broccoli, crab bisque	19.50	Ballotine of organic chicken, spring vegetables, wild garlic, Jersey Royals	22.50
Roast brill, herb crumb, rolled leeks, oyster vinaigrette, Champagne sauce	23.00	Stuffed saddle of rabbit, wild nettles, baby artichokes, lobster	19.50
Stone bass, red wine & garlic puree, king oyster mushroom, margarita onions	21.50	Rump of lamb, shoulder croquette, smoked carrot salad, lamb fat dressing	24.50
Wild garlic & spring vegetable broth, Jersey Royals (v)	17.50	Roast king oyster mushrooms, charred purple (v) sprouting broccoli, red wine & garlic	17.50

## SIDES

Seasonal leaves, aged sherry vinaigrette	4.50
Chargrilled purple sprouting broccoli	4.50
Heritage tomato, shallots, capers, rapeseed oil	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.