

APERITIFS

COCKTAILS

Fruity Smoke	12
Mezcal, Chamboard, lime, cinnamon, agave, Fever-Tree lemonade	
Rum and Quince Old Fashioned	12.5
Fair Belize rum, Tiptree quince liqueur, Angostura and orange bitters, brown sugar	
Clover Club	13
Fair gin, grenadine, Antica Formula, egg white, raspberries, lemon	
Love Potion	10.5
Earl Grey infused gin, honey, blackberry, Prosecco	

Brandy Alexander	13
Courvoisier VS, Creme de Cacao, Koko Kanu rum, double cream, caramel, egg white	

MOCKTAILS

Herbie Margarita	9.5
Seedlip Garden 108, lemon, thyme, kaffir lime leaves, apple, mint	
Moscow AF	9.5
Seedlip Spice 94, lime, ginger, Merchant's Heart hibiscus tonic	

G&TS

Hendricks Cucumber and Rose	11.5
Double Dutch cucumber and watermelon tonic, cucumber, dried rose hips	
Tiptree English Rhubarb Gin	11.5
Fever-Tree Indian tonic, mint, rhubarb bitters, strawberry	
Chapel Down Pinot Noir Gin	11.5
Merchant's Heart hibiscus tonic, raspberry, blackberry, lime	
Sipsmith Chiswick London Gin	12
Fever-Tree aromatic tonic, juniper berries, lemongrass, dried orange	

FOR THE TABLE

Garlic marinated olives 4.
(ve, gf)
Pickled vegetables 4
(ve, gf)
Pork crackling and apple sauce 6
(gf)

STARTERS

Carrot and coriander soup (ve, gf)	8.5	Dressed Dorset crab	13.5
		avocado puree, Melba toast, spiced brown crab	
Beetroot tartare	9	Kipper pâté	10.5
horseradish cream, herb salad (v)		pickled rhubarb, crostini	
Quinoa salad	9.5	Press chicken and tarragon terrine	11
avocado and pumpkin (ve, gf)		mango chutney	

MAINS

Daily specials available – please ask.

Creamy polenta, spring vegetables and gremolata (ve, gf)	17.5	Chicken, leek and mushroom pie	21.5
		mash potatoes	
Chickpea curry	18.5	Pork belly	22
cinnamon rice, pickled onions (ve, gf)		black pudding, baked apple, celeriac puree (gf)	
Pan-fried cod	22.5	Kentish lamb rack and slow cooked neck	22.5
leeks, turnip, white wine veloute (gf)		baby carrots, onions, new potatoes, rich lamb sauce (gf)	
Pan-fried sea bass	24.5	45 day aged Ribeye steak 250gr	32.5
romanesco and chorizo (gf)		chips, bearnaise sauce (gf)	

SIDES

Green beans (v,gf)	4.5
Buttered carrots (v,gf)	4.5
Endive salad, roasted walnuts and honey dressing (ve,gf)	4.5
Mash potatoes (v,gf)	4.5
Chips (v,gf)	4.5
Fat chips, Canterbury Cobble, truffle oil (gf)	6

PUDDINGS & CHEESE

Rosemary Crème brûlée	9	Chocolate S'more	9
crunchy streusel, pear sorbet (gf)		Stout beer marshmallow, Golden Graham shards	
Sticky toffee pudding	9	Gourmet coffee	8.5
coffee custard sauce, espresso and cardamom ice cream		coffee of your choice with selection of sweets	
Vanilla infused soya cream	8	Selection of British cheeses	14.5
mango and passion fruit cake (ve, gf)		Colston Bassett Stilton, Winslade, Red Wine Farmer, Lincolnshire Poacher, plum chutney, pickled walnuts, beetroot jelly, crackers	
Sour apple jelly	9		
chilled coconut rice pudding (ve, gf)			

AFTER-DINNER COCKTAILS

Chocolate Orange Martini 13.5

Grey Goose orange vodka,
Rocket coffee, chocolate
liqueur, vanilla syrup, orange
bitters, chocolate bitters

Spiced White Russian 13

Fair Cafe liqueur, Koko Kanu,
cinnamon syrup, double cream,
toasted coconut

SWEET WINES

(10cl)

Maury Grenat, Vin Doux

Naturel 9.5

Languedoc, France (ve)

Sauternes, Château

Roumieu '15 9.5

Bordeaux, France (ve)

Disznoko 1413 Tokaji '13 11

Hungary