



STARTER

Chilled cucumber and yoghurt soup, Cornish crab, mint
Asparagus salad, peas, chorizo crumble, quail's egg
Spring lamb tartare, puffed buckwheat, sugar snaps, confit egg yolk
Seared tuna loin, greengages, mouli, radish, bean sprout shoots

MAIN

Roasted cod, salsify, **black trompette mushroom**, samphire
Suckling pig belly, tenderloin, Kent cherries, carrots
Sea trout fillet, butternut squash, mussels, sorrel leaves
Beetroot gnocchi, black olive, spinach, golden beets, feta cheese

DESSERT

Peaches and cream
Strawberry macaron, basil crème, goat's cheese sorbet
Lemon cheesecake, raspberry sorbet, lemon curd
A selection of ice creams & sorbets

2 courses 25.00 add wine pairing 10.00

3 courses 30.00 add wine pairing 15.00

SIDE

Triple cooked chips
Minted new potatoes
Rocket & Parmesan salad

Potato purée, truffle oil
Spring cabbages, confit shallots
Chantenay carrots, honey & dill

3.50

A cover charge of 2.00 per person will be added to your bill

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.
Please be aware that some dishes may contain nut traces. If you have any specific allergies, please inform a manager.
Available Monday to Friday from 12pm until 2.30pm for groups up to 8 people