



## 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 30.00 add wine pairing 10.00

3 courses 35.00 add wine pairing 15.00

## SIDE

Triple cooked chips	Potato purée, truffle oil
Minted new potatoes	Spring cabbages, confit shallots
Rocket & Parmesan salad	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.