

FOR THE TABLE

MARINATED GORDEL OLIVES (V) £4

BREAD & WHIPPED BUTTER (V) £3

STARTERS

GIN & BEETROOT CURED CHALK STREAM TROUT, WASABI MAYO, HERB OIL £9

GOATS CHEESE, WALNUT, BEETROOT, AGED BALSAMIC (V) £8.50

CRISPY DUCK LEG, SOY, SESAME, BEANSHOOTS, WATERCRESS £9

CURED MEATS, QUINCE JELLY, OLIVES, WATERCRESS,
DATE AND WALNUT CROUTES £9.50

MACKEREL FILLET, PINEAPPLE SALSA, WATERCRESS £8

KENT ASPARAGUS WITH CHESTNUT MUSHROOM, LOCALLY FORAGED WILD LEEK &
WILD GARLIC. SERVED ON SOURDOUGH (V) £9

MAINS

SHORTCRUST PASTRY PIE OF THE DAY, BUTTER MASH, GREENS £16

PEA, LEEK & MOZZERELLA ARANCINI, PEA & WILD GARLIC (V) £17

HADDOCK, NEW POTATOES, COURGETTE, SAMPHIRE, LOBSTER BISQUE £17

CHICKEN BREAST, GREENS, GLAZED CARROTS, NEW POTATOES, BONELESS WING,
GRAVY £17

LOIN OF VENISON, ALL BUTTER MASH, BRAISED RED CABBAGE,
PORT & MADEIRA JUS £22

BELLY OF PORK, CIDER CREAMED CABBAGE, MUSTARD MASH £19

10 HOUR COOKED BEEF SHORTRIB RAGU, BLACK BOMBER BECHEMEL SAUCE, FRESH
HOMEMADE EGG PASTA LASAGNE TOPPED WITH TWINEHAM GRANGE CHEESE £18

LUNCH SPECIAL:
(ASK BAR FOR DETAILS)

PLEASE NOTIFY US OF ANY ALLERGIES