

Olives **4**

Bread & salted butter for the table **2.5**

To Begin

Smoked Applewood wonton, roasted onion broth, pearl barley & trompettes (v) **8**

Jerusalem artichoke soup with truffle focaccia (v) **7.5***

Seared mackerel, cèpe dashi, pickled turnip, miso & sorrel **9***

Crab, kohlrabi, tamarind & lemon infused mayonnaise **10**

Mango pressed chicken, masala mayonnaise & Darjeeling sultanas **8.5***

Smoked duck breast, braised chicory with burnt honey & orange dressing **9**

Seasonal Specials

Smoked kipper & mussel chowder with potatoes, kohlrabi & cayenne **9**

Braised lamb & mint pie, mashed potato & cavolo nero **18**

Ham hock & Black Bomber Ploughman's **15**

32 day dry aged côte de boeuf, tempura onion rings, gratin dauphinoise,
braised red cabbage, wilted chard & Café de Paris butter **65 for two**

Main Courses

Mushroom risotto with English black truffle & chanterelles (v) **18***

Seared cod, tarragon gnocchi, smoked cauliflower, pancetta & red wine reduction **22**

Gurnard, coco de Paimpol, spinach, trompettes & shrimp butter sauce **20***

Roasted pheasant, pithivier, fondant potato, wilted chard & carrot purée **19***

Venison loin, braised shoulder, swede fondant, parsnip purée & blackberry **24**

Sous-vide pork fillet, crispy pigs cheek, caramelised onion, pickled

Chinese cabbage & potato rosti **22**

On The Side

Glazed Chantenay carrots (v) **3.5**

Buttered Hispi cabbage (v) **3.5**

Parmesan & lemon purple sprouting broccoli (v) **3.5**

Triple cooked chips with paprika salt (v) **3.5**

Buttered Kentish new potatoes (v) **3.5**

Pudding

Poached pear & brandy snap mille feuille with yoghurt sorbet **8***

Dark chocolate ganache with malt ice cream **9**

Plum & hazelnut frangipane tart with hazelnut ice cream **8.5***

Quince soufflé with mulled red wine sorbet (please allow 15 mins.) **9**

Spiced pumpkin & coffee panna cotta with pine nut & cobnut ice cream **7.5***

Cheese

Cheese, chutney & crackers **12**

Cheese sharing board **10 p.p. (min. 2 persons)**

*** Monday to Thursday Set Menu – 3 courses for £30.00,
choose from items marked with a *.**

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team