



Dinner Menu



NIBBLES

Sourdough from the Gilda Bakery – £5.50
single estate extra virgin olive oil, aged balsamic vinegar

Nocellara Olives – £5

STARTERS

Braised Pig Cheek – £14
carrot purée, Greek yoghurt, fennel pollen

Rye Bay Scallops – £16
dulce, sea lettuce, warm tartare sauce

English Garden Pea Soup – £9
toasted sesame cod, borage flowers

Burratta – £14
pickled heritage tomatoes, Kentish cobnut pesto

Sake Cured Trout – £14
kimchi, daikon, calmans gel, ginger syrup

Beetroot Pannacotta – £10
pickled heritage carrots, chive cream cheese

MAINS

Wild Halibut – £36
braised baby fennel,
bone marrow and caviar sauce

Barbary Breast of Duck – £32
potato terrine, poached Kentish cherries,
game jus

Romney Marsh Lamb Rack – £34
shoulder croquette, pea and mint purée,
pickled rosemary gel, jus

Slow Roast Aubergine (vg) – £18
rose harissa pesto, fregola,
tofu and sesame dressing

10oz Veal Chop – £35
sautéed baby onions, black garlic purée,
Madeira sauce

18oz Chateau Briand – £80
beef dripping chips, choice of sauce,
Shimenji mushroom

SIDES

Buttered New Season Potatoes – £6
parsley butter

Beef Dripping Chips – £6

Sauces – £4
stilton and caramelised onion | peppercorn | red wine

Sautéed Green Beans – £6
shallots

Summer Green Salad – £5

Heritage Carrots – £6
ginger and Eastwell honey

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. Fish may contain bones. A discretionary 10% service charge will be added to your bill.



Dessert Menu



DESSERTS

Vanilla Crème Brulée – £6

fresh raspberry and home-made biscotti

Lemon Meringue Pie Deconstructed – £8

marshmallow fluff, home-made lemon curd

Chocolate Mousse and Beignets – £9

blood orange gel, dulce de leche, salted caramel ice cream

Mango and Green Tea Trifle – £8

vanilla cream

A Selection of Regional Cheeses – £6 / £16 / £22

a choice of 1 / 3 or 5 cheeses

AFTER DINNER TIPPLES

Grand Espresso Martini – £15

Grand Marnier, Kahlua, double espresso, homemade sugar syrup

Remy Martin XO – £20

Liqueur Coffees – £9

with Jameson's Irish Whisky / Diplomatico Chairmans Reserve Rum

Double Espresso – £3.40

Americano – £3.80

Macchiato – £3.80

Flat White – £4.00

A Selection of Herbal and Flavoured Teas – £3.40

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