



A Taste of Kent



A glass of Gusbourne Brut 2022

TO START

Prosciutto Burrata Salad

Regional heirloom tomato and broad bean

THE MAIN EVENT

Pistachio Crusted Romney Marsh Lamb Scruppet

Braised baby gem, spring peas, feta and asparagus,
wild garlic mayonnaise

Whole Grilled South Coast Lemon Sole

Marsh samphire, brown shrimp butter, Jersey Royal potatoes

TO FINISH

Chilled Dark Chocolate Fondant

with Kentish strawberries

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. A discretionary 10% service charge will be added to your bill.
