

3 COURSE PRE-SET MENU

£35.00 PER PERSON, TUESDAY TO THURSDAY £40.00 PER PERSON, FRIDAY TO SUNDAY

These dishes are served in the centre of the table to share

A Selection of Appetisers

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Brown Onion Soup with Ashmore Farmhouse Welsh Rarebit Pressed Chicken & Black Pudding, Piccalilli, Toasted Sourdough Crab Sausage Roll, Pickled Cucumber, Brown Crab Ketchup

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Herb Roasted Pork Tenderloin, Smoked Bacon Jam & Apple Tart, Charred Hispi Cabbage
Barbequed Organic Chicken, Baby Gem, Daikon Slaw
Rye Bay Cod Kiev, Crushed Celeriac, Curly Kale
Wild Mushroom Spelt, Black Truffle, Parmesan

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Lemon Meringue Pie

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Banoffee Eton Mess, Salted Caramel, Frosted Almonds
Hot Chocolate Fondant, Vanilla Ice Cream
Kentish Gypsy Tart, Lemon Cream
A Selection of Kent and Sussex Cheeses, PX Raisins, Oat Biscuits (£6.00 Supplement)

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Tea, Coffee and Gypsy Tart Fudge