

# SUMMER NIGHTS

## *Dinner Menu*

Daily from 6.30pm till 9pm

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### TO START

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- Burrata, Heirloom Tomatoes & Black Olive Salad - £10
- Rowhill Grange Prawn Cocktail With Avocado, Cucumber & Dill - £12
- Braised Ham Hock & Pea Terrine, Piccalilli - £9
- Chicory, Kentish Blue Cheese & Toasted Nut Salad - £9

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### MAINS

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- Pan Roasted Fillet Of Peterhead Cod, Braised Leeks, Baby New Potatoes & Red Wine Jus - £23
- Fillet Of Pork Wrapped In Pancetta, Broccoli & Confit Potatoes - £22
- Harissa Spiced Couscous, Garden Vegetables, Caramelised Yoghurt - £15
- Marinated Rump Of Lamb, Braised Shoulder, Dauphinoise Potatoes, Fricassee Of Peas, Broad Beans & Lamb Jus - £24
- 8oz 28 Day Aged Sussex Farm Ribeye Steak, Served With Roast Shallot, Confit Tomato, Mushroom Ketchup, Hand Cut Chips & Choice Of Peppercorn Sauce Or Red Wine Jus - £30

SIDES all £4 Onion Rings | Mixed Seasonal Vegetables | Thin Fries | Minted New Potatoes

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### DESSERT

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- Lemon Tart, Crème Fraiche - £9
- Dark Chocolate Torte, Kentish Raspberries - £9
- New York Cheesecake, Garden Strawberries & Fruit Coulis - £9
- Selection Of Kent & Sussex Cheeses - £10

Please ask our team if you require information regarding allergens, intolerances or special dietary requirements. A discretionary service charge of 12.5% will be added to your bill.