

Lunch Menu

Starters

Creamed sweetcorn soup, rapeseed oil and croutons

Salt cod fish cakes, tartare sauce

Confit chicken terrine, pickled shitakes, truffle emulsion, mixed leaves and toast

(£2 supplement)

Main Courses

Risotto of Jerusalem artichokes, mushrooms, confit garlic and Parmesan

Pan fried cod, broccoli, preserved lemon and almonds

Slow cooked belly of pork, apple puree, roast shallot jam, stuffed cabbage and croquette

Sirloin steak, salad, fermented chilli coleslaw, mixed leave and stealth fries

(£3 supplement)

Sides (£3.50 each)

Buttered new potatoes

Stealth fries

Roasted courgette's and parsley crumb

Desserts

Kentish cherry financier and vanilla ice cream

Selection of ice cream and sorbet

Selection of cheeses, homemade chutney and crackers

(£2 supplement)

£16.50 2 courses

£21.50 3 courses

We are all working differently to what we are used to in order to keep us all safe. Please bear with us if service is a little slower than usual.

An optional gratuity of 10% will be added to your bill. All gratuities go directly to all staff.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. Menu subject to availability / change.