



Set Menu

2 Courses | 20

3 Courses | 25

While you wait

Homemade Selection of Breads
Olive Oil, Balsamic Vinegar, Tomato Tapenade 5.50
Nocellara Olives 4.5 | BBQ Nuts 3.5

Soup of the Day *v gf**

Warm Baked Bread

Buffalo Mozzarella Salad *v gf*

Roasted Pine Nuts, Strawberries, Rocket and Balsamic Glaze

Salt and Pepper Squid

Truffle Aioli, Mixed Leaf Salad, Grilled Lime and Fish Pearls

Minted Lamb Shank Ballotine *gf*

Beetroot, Wild Rocket, Pomegranate and Pine Nut Salad

-

Pan Seared Cod Fillet *gf*

Saffron New Potatoes, Asparagus Puree, Curly Kale and Chimichurri

Roast Chicken *gf*

Potato and Mixed Vegetable Salad, Wild Mushroom Sauce

Loaded Red Pesto Gnocchi *v*

Mixed Wild Mushrooms, Goats Curd

8oz Rump Steak *gf (Supplement +5)*

Skinny Fries, Mixed Leaf Salad

Sides

Buttered Greens *gf* 4.5 | N'duja Mac and Cheese 4.5 | Skinny Fries *gf* 3.5 | Mixed Leaf Salad *gf* 4.5
Hand Cut Chips *gf* 4 | Truffle Parmesan Chips *gf* 5

-

Chocolate Brownie *v*

Belgian Chocolate Ice Cream, Chocolate Sauce, Fresh Berries and Pistachio Crumb

Our Own Kent Rhubarb Crumble *v*

Fresh Berries, Vanilla Ice Cream

Trio of English Cheese *v (Supplement +3)*

Celery, Red Onion Chutney, Grapes