

2 Courses | 20

3 Courses | 25

While you wait

Selection of Breads

Olive Oil, Balsamic Vinegar, Tomato Tapenade 4.5

BBQ Nuts 3.5

Nocellara Olives 4.5

Roast Tomato, Black Olive and Parmesan Soup (V)(GF available)

Herb Crostini

Citrus and Gin Cured Trout (GF)(DF available)

Yuzu Mayonnaise and Picked Asparagus

Grilled Kentish Asparagus with Poached Duck Egg (GF)

Bacon Fat Hollandaise and Crispy Prosciutto

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Confit Should of Lamb (GF)

Wild Garlic Potato Puree, Sauteed Wild Mushrooms, Baby Spinach and Red Wine Jus

BBQ Salmon (DF)

Fragrant Coconut and Ginger Rice, Ponzu Dressing, Grilled Lime and Baby Corn

Wild Garlic Pesto Gnocchi (V, VE available)

Black Olives, Sunblushed Tomatoes, Feta and Kentish Lemon Oil

10oz Sirloin Steak (GF) (Supplement +5)

Tripled Cooked Chips, Mixed Leaf Salad

Sides

Buttered Green Beans 3.5 Parmesan Truffle Chips 4.5

N'duja Mac and Cheese 4.5 Skinny Fries 3.5 Mixed Leaf Salad 3.5

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Apple Sponge

Poached Rhubarb and Crème Anglaise

Peach and Gooseberry Crumble

Vanilla Ice Cream and Summer Berries

Trio of Cheese (Supplement +3)

Celery, Chutney, Grapes

