



TWO COURSES - £38 THREE COURSES - £44

STARTER

Spicy tomato and red pepper soup - Warm baked bread ve gf*
Whole burrata - Homemade spicy herb oil, lemon crostinis v gf*
Wild mushroom and ricotta arancini balls - Tomato caponata v
Slow cooked pork tenderloin bites - Chimichurri sauce gf
Roasted bone marrow - Grilled sourdough, parsley salad gf*
Lobster and crab ravioli - Buttered spinach, lobster bisque
Half dozen of Rockefeller oysters - Breadcrumb, parmesan, spinach

MAINS

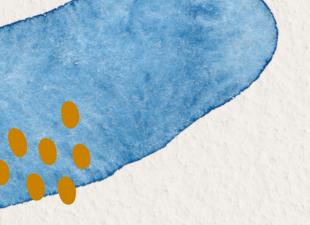
Garlic and rosemary pork chops - Honey mustard dressed salad and marmite aioli gf
Fillet steak burger - Stilton blue cheese, flat mushroom, cherry tomatoes, baby gem,
gherkins, caramelised onions, triple cooked parmesan chips
Whole baked herb buttered rainbow trout - Sweet potato fries, buttered fine beans,
blue cheese and lemon sauce gf
Rigatoni alla vodka - Red onion, garlic, cherry tomatoes, chilli, tomato sauce, parmesan,
double cream v ve*

ROAST

Sirloin of Beef
English Leg of Lamb
Crown of Turkey
Butternut Squash Pithivier

All of our roasts are served with herb roasted potatoes, honey glazed carrots, parsnip puree, fresh market vegetables, yorkshire puddings, red wine jus

Cauliflower Cheese 5.00 Pigs in Blankets 4.50





DESSERTS

Sticky Toffee Pudding
Coffee Sauce and Vanilla Ice Cream

Homegrown Rhubarb Crumble
Poached in Ginger Beer with Vanilla Ice Cream

Eton Mess gf Fresh Berries, Meringue, Chantilly Cream, Berry Sauce

> Baileys Panna Cotta v gf Fresh Berries, Candied Walnuts, Berry Jelly

3 Scoops Ice Cream or Sorbet gf Luxury honeycomb, Belgian Chocolate, Strawberry, Madagascan Vanilla Mango, Blackcurrant Sorbet

> Trio of Kent Cheese Red Onion Chutney, Celery, Grapes, Lemon Crostini

