



SPRING LUNCH MENU

Our kitchen works with the seasons to
create hearty British inspired dishes,
celebrating local produce wherever possible.

SMALL BITES

Homemade bread, roasted fennel
seed butter, rapeseed oil | 4

Nocellara olives | 4

Parma ham, baked tunworth cheese,
pickled walnuts, tossed salad, home
made bread | 22 (D,G,N) *To Share*

Three cheese and smoked ham
grilled sandwich, caramelized
shallots, mustard mayonnaise, fried
hens egg | 12 (D,E,G,M)

Chargrilled open steak sandwich,
wild garlic pesto, crisp onions,
rocket and blue cheese salad | 16
(D,G,N)

STARTERS

Pressed ham hock, guinea fowl
and prune terrine, pickled walnut
ketchup, chargrilled sourdough | 10
(G,N)

Salt and pepper squid, padron
peppers, lime and chilli mayonnaise
| 12 (E,F)

Soup of the day, homemade bread |
7 (G,V)

Pickled herring fillet, potato and
creme fraiche salad, tarragon,
popcorn | 10 (D,E,F,G)

Pea pannacotta, Canterbury cobbler,
white truffles linseed cracker, sherry
vinegar | 7 (D,V)

Coronation chicken scotch egg,
spiced mango chutney | 10 (D,E,G)

Tian of aubergine, courgette and
tomato, thai basil, black olive crumb,
caper berries | 9 (D,V,G)

Some of our dishes contain the following
allergens or are suitable for vegetarian/
vegan:

(C - CELERY, CR - CRUSTACEAN, D -
DAIRY, E - EGGS, F - FISH, G - GLUTEN, M
- MUSTARD, MO - MOLLUSCS, N - NUTS, P
- PEANUTS, S - SULPHITES, SS - SESAME,
SY - SOY, V - VEGETARIAN, VG - VEGAN)

MAIN COURSES

Loin of cod, chorizo jam, cauliflower, salt cod croquettes, lemon foam | 22 (D,F,G)

Pulled pork steamed pudding, pork belly, star anise carrot, burnt apple puree | 20 (D,G)

Rump steak burger, brioche bun, bacon jam, smoked cheese, hand cut chips, jalapeno coleslaw | 17 (D,G)

Curried cauliflower, lentil dhal, mint yogurt, pumpkin seed | 17 (D,V)

Rump of lamb, crisp sweetbreads, sprouting broccoli, goats cheese, rosemary jus | 26 (D)

Battered local fish, chunky chips, crushed peas, tartare | 17 (D,E,F,G)

Beetroot wellington, heritage carrot, peppercorn sauce | 18 (G,V,VG)

Dry aged rib eye steak (250g) hand cut chips, sprouting broccoli, charred carrot, choice of garlic butter, peppercorn, blue cheese sauce | 34 (D)

SIDES

Hand cut chips | 4 (V)

Grilled hispi cabbage, beef dripping | 5 (D,G,M,V)

Mac n cheese | 6 (D,E,G,V)

Tenderstem bcocolli, hazelnut butter | 6 (D,N,V)

Tossed salad, house dressing | 5 (E,M,V)

DESSERTS

Orange cheesecake, mango sorbet, mango and lime salad | 9 (D,E,G,N,V)

Crème fraiche tart, rhubarb puree | 9 (D,E,G,V)

Salted caramel doughnut | 8 (D,V)

Dark chocolate marquis, caramelized white chocolate, banana sponge, peanut brittle | 10 (D,E,G,P,V)

Honey roast figs, toasted almonds, vanilla ice cream | 9 (N,V,VG)

Tonka bean pannacotta, orange, honeycomb, meringue, white chocolate | 9 (D,E,V)

Selection of English cheeses, millers crackers, pickles, chutney and fruit. 4 cheeses | 12 (D,G,V)