



## AUTUMN MENU

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

### MONDAY CORK CLUB

£5 corkage

Every Monday evening bring a bottle (or more) of great wine, gathering dust at home or something cheap and cheerful from your local off-license. There will be just £5

corkage on each.

*Subject to one main course being purchased per person on the table.*

Tuesday to Sunday corkage is available for £25 per 750ml bottle equivalent.

### SMALL BITES

Gilda bakery bread board, cultured butter, Kentish rapeseed oil (D,G,V) | 4.5

Kentish charcuterie plate, pickled vegetables, chilli oil, Gilda bakery bread (D,G,S) | 15

Gordal olives (VG) | 4.5

Whipped smoked cod roe, paprika & breakfast radishes (D,F,G) | 7

Grissini & hummus (G,SS,V) | 5

### STARTERS

Chorizo scotch egg, roast garlic & chive mayonnaise (E,G,S) | 10.5

Salt & pepper squid, mojo verde, lemon aioli, watermelon radish (E,F,M,S) | 12.5

Chalk stream trout mi-cuit, wasabi emulsion, tapioca crisp, pastrami oil (E,F,M,S) | 12.5

Crisp pommes Anna, caramelised cauliflower purée, heritage beetroot, ruby chard leaf (D,S,V) | 9

Chefs soup of the day (V,VG) | 8

Roast heritage carrots, fresh goats curd, dukkah (D,N,V) | 9  
*Vegan option also possible*

Braised ox cheek, celeriac purée & crispy shallots (D,S) | 12

Day boat fish & chunky chips, pea purée, tartare sauce (D,E,F) | 19

Roast loin monkfish, ras el hanout, braised lentils, carrot purée, cavalo nero (D,F,S) | 25

Tiger prawn, crab & clam tagliatelle, shellfish bisque, pecorino, rouille toast (CR,D,E,F,G,MO) | 24

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)

## FROM THE LAND

Corn fed chicken supreme, pearl barley & chorizo risotto, chicken butter sauce (D,G,S)	20
Beetroot gnocchi, celeriac, blue cheese, crisp black cabbage (D,E,G,V)	17
Roast rump of lamb, kholrhabi & potato pave, black olive & samphire jus (C,D,M,S)	28
Sambal pork chop, braised pak choi, crispy spiced noodles (D,F,SS,SY)	23
Miso roasted cauliflower, caramelised cauliflower, pomegranate & furikake (D,N,SS,SY,VG)	18

## FROM THE GRILL

Dry aged sirloin 225g (D)	28
Dry aged fillet steak 225g (D)	38
<i>All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with roquette, parmesan &amp; vine tomato salad, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic butter (D)</i>	
Rump steak burger (250g), toasted brioche bun, burger sauce, Monterey Jack cheese, coleslaw, skin on fries (D,E,G,M)	19

## SIDES

Peas à la française (D)	5
Black cabbage, chilli & almond butter (D,N,V)	5
Heritage carrots, dukkah butter (D,N,SS,V)	5
Truffle & parmesan chips (D,V)	6
Skin on fries (VG)	4

## DESSERTS

Cereal milk panna cotta, white chocolate & raspberry, milk sorbet (D,G)	9
Whiskey infused sticky toffee pudding, pecan & maple toffee sauce (D,E,N,S,V)	9
Dark chocolate Marquis, orange sorbet, honeycomb (D,E,V)	9
Pistachio & fig tart, fig leaf ice cream (D,E,G,N,V)	9
Orange panna cotta, mango, pineapple & passionfruit salad, roasted almonds (N,V,VG)	8
Selection of 2 or 4 Kentish cheeses, charcoal crackers, tomato & red onion chutney (D,G,S)	9/17
<b>Barbers Cheddar   Kentish Blue   Lord London   Seven sisters</b>	

*If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.  
A discretionary service charge of 10% will be added to all tables. All prices include vat.*