



à la carte menu

to Start

watercress and potato soup, poached quails egg v	4.95
tartare of local sea trout, lime and horseradish, cucumber gazpacho	5.50
grilled local asparagus, wild rocket, lemon and pepper vinaigrette v	5.95
roast boneless quail, truffled white beans, morel mushrooms, madeira jus	6.95
pan fried rye bay scallops, pea puree, ham hock, wild garlic emulsion	8.95

Main courses

today's fresh fish dishes – featuring fish caught by southeast coast day boats –
with seasonal accompaniments market prices

tarte tatin of red chicory, baby leeks, red pepper, rocket pesto and herb salad v	11.95
gratin of local cauliflower and spinach, blue cheese glaze with a crisp courgette v	11.95
roast breast of corn fed chicken, saffron and chive risotto, baby pak choi, tomato and basil dressing	14.95
butter poached skate wing, palourde clams, charlotte potatoes, shitake mushrooms and caperberries	14.95
fillet of rare breed pork, dry cured bacon, sage and onion rosti, grilled red pepper, green olive jus	15.25
roast rump of new season lamb, anna potatoes, crushed peas, glazed baby turnips with a mint jus	17.95
28 day hung char grilled sirloin steak, fat chips, béarnaise sauce	18.95

sides

kent mids	vegetable medley	hand cut chips	dressed mixed leaves	all 2.95
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We source from local suppliers fresh seasonal produce. All our meat is from animals that have been reared in a traditional manner in Kent and is fully traceable. Fish is fresh from southeast coast day boats, game is from local shoots, vegetables, salads and herbs from nearby farms. Please note: Some of our dishes may contain nuts/nut traces.

A 10 per cent discretionary service charge will be added to your final bill (100% is distributed to our staff)