



## a la carte menu

carlingford rock oysters per oyster 1.50 1/2 dozen 8.50

### to Start

cream of cauliflower and saffron soup v 4.50

pressed terrine of mackerel and beetroot, shallot and parsley dressing v 4.95

carpaccio of sussex venison, wild rocket and parmesan salad 7.50

seared rye bay scallops, shaved fennel, cardamon velouté 8.25

rilette of ham hock, apple jelly, truffle brioche 4.95

warm salad of chargrilled baby leeks, quail's egg and grilled goat's cheese, hazelnut vinaigrette v 5.25

### Main courses

wild sea bass fillet, saffron linguine, broccoli, smoked garlic and cockle broth 14.95

parmesan and spinach risotto, poached hen's egg, crisp leeks v 9.95

grilled calves liver and smoked bacon, sage mash, pearl onions, sherry vinegar jus 12.95

roast rump of romney marsh lamb, anna potatoes, braised root veg, tomato and basil jus 17.95

28 day hung chargrilled sirloin steak, fat chips, béarnaise sauce 17.95

tarte tatin of red chicory and celeriac, baby spinach, roasted vine tomatoes, creamed sorrel v 10.95

delice of lemon sole, chive mash, baby leeks, white wine velouté market price

breast of corn fed chicken, wild mushroom tartlet, purple broccoli leaves tarragon emulsion 12.50

### sides

all 2.95

kent mids winter vegetable medley hand cut chips winter salad

**A 10 per cent discretionary service charge will be added to your final bill.** Some of our dishes may contain nuts/nut traces.