



winter fixed lunch menu

to start

chicken liver and pistachio parfait, quince jelly with a toasted brioche

hot smoked mackerel fillet, potato and chive salad with a mustard dressing

double baked blue cheese soufflé with a pear and spinach salad (v)

main courses

pan fried calves liver and smoked bacon, sage mash, pearl onions, sherry vinegar jus

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

wild mushroom ravioli, braised beetroot, madeira and sorrel cream (v)

available sunday

roast sirloin of beef, yorkshire pudding, roast potatoes and seasonal vegetables

sides

kent mids

garlic and thyme mash

winter vegetable medley

dressed winter salad leaves

hand cut chips

all 2.95

dessert

vanilla crème brûlée with homemade biscotti

coffee cassonade, pistachio praline, chocolate ice cream

millefeuille milk chocolate with orange and whisky confit

2 courses 11.95 3 courses 14.95

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.