



sample lunch menu

2 courses 11.95 3 courses 14.95

to start

home made soup of the day ✓

marinated fillet of mackerel, baby beetroot, pea sprouts, balsamic dressing

grilled belly of local pork, red onion jam, soy and ginger, micro coriander

tartare of salmon, cucumber gazpacho, pea shoot

main courses

catch of the day served with seasonal accompaniments

gratin of local cauliflower and spinach, blue cheese glaze with a crisp courgette ✓

slow cooked shoulder of lamb, home made lamb and apricot sausage, smoked white beans with a port jus

roast breast of corn fed chicken, saffron and chive risotto, baby pak choi, tomato and basil dressing

desserts

white chocolate pannacotta, fresh pineapple with a coconut foam

pistachio brulee, vanilla ice cream, coffee anglais

selection of ice creams and sorbets

We source from local supplier's 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.