



2 COURSE £30 / 3 COURSE £35

Monday to Sunday up to 8 guests - 12noon to 4.30pm

STARTERS

CHERRY TOMATO GAZPACHO

Heritage tomatoes, cucumber, kalamata olive, focaccia crouton, basil oil (SD,G)

SEVEN & WYE SMOKED SALMON

Jersey potato salad, horseradish mayo, avocado, caviar, herb salad (F,E,SD,MU)

SMOKED HAM, CHICKEN & PARSLEY TERRINE

Tarragon mayo, balsamic & crispy onions, bread loaf (S,SD,E,M,G,MU)

MAINS

BBQ CORNISH LAMB LOIN CHOPS (2)

Smoked anchovy emulsion, charred sprouting broccoli, asparagus, basil (S,F,M)

ROASTED CHALK STREAM TROUT

Wild garlic Jersey potatoes, spring peas, tartare sauce, caviar (F,E,SD,MU,M)

BBQ SPICED COURGETTE

Courgette baba ghanoush, quinoa salad, pomegranate, pine nuts (VEGAN-SD,SE,MU)

DESSERTS

KENTISH STRAWBERRY BAKEWELL TART

Meringue, strawberry compote, vanilla ice cream (N,G,M,E)

VANILLA SOFT SERVE ICE CREAM

Strawberry sauce, lime crumble & meringue (E,M,SD,G)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT