



LUNCH
Mon to Sat 12.30pm-4pm

DINNER
Mon to Thurs 5pm-10pm

FESTIVE SET MENU

STARTERS

CHESTNUT MUSHROOM SOUP
Gorgonzola & Black Truffle GF

GRUYERE & CARAMELISED ONION TARTLET
Chicory, Date & Lentil Vinaigrette

HAM HOCK & SMOKED CHICKEN TERRINE
Celeriac Remoulade, Cornichons & Toasted Sourdough

SMOKED MACKEREL RILLETTE
Pickled Cucumber & Dill Salad, Croutes

MAINS

TWICE BAKED CHEESE SOUFFLÉ
Caramelised Onions, Leek Foam & Black Kale

SEARED SEA BASS FILLET
Bok Choy, Leeks, Soy, Chilli & Ginger Broth

SLOW COOKED PORK BELLY
Champ Potatoes, Kale, Smoked Bacon & Butter Onions

ROASTED BRONZE TURKEY
Roast Potatoes, Carrots & Parsnips, Pigs in Blankets & Cranberry Sauce

DESSERTS

CHOCOLATE MOUSSE
Amarena Cherries & Honeycomb GF

PEANUT BUTTER PARFAIT
Butterscotch Sauce GF

CLEMENTINE POSSET
Orange & Poppy Seed Madeleines

KENTISH BLUE
Chutney, Celery & Fennel Crackers

£35 PER PERSON

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.