



LUNCH  
Mon to Sat 12.30pm-4pm

DINNER  
Mon to Thurs 5pm-10pm

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## FESTIVE SET MENU

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### STARTERS

JERUSALEM ARTICHOKE & CHESTNUT MUSHROOM SOUP  
Gorgonzola & Black Truffle Oil GF

GRUYERE & CARAMELISED ONION TARTLET  
Chicory, Dates, Goats Cheese & Balsamic

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

SMOKED MACKEREL RILLETTE  
Pickled Cucumber, Dill Salad & Toasted English Muffin

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### MAINS

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

RED SNAPPER  
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

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### 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

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£35 PER PERSON

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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.