



Starters

Roast mackerel fillet, apple vinegar pickle, fresh green apple, golden raisins in cider, cauliflower puree, wood sorrel

Sweet & sour peperonata, Isle of White tomato, English burrito, young basil



Mains

Roasted Cornish cod tranch, oyster emulsion, pickled cucumber & onion, dill oil

Slow cooked Cumbrian chicken, BBQ glaze, broccoli, hazelnut, pickled cucumber & onion, dill oil

Homemade campanelle, black cabbage pesto, pecorino, crisp brioche crumb

Aged Cumbrian Angus rump, charcoal grilled, triple cooked chips, béarnaise sauce, large leaf salad (+7 supplement)



Desserts

Sesame oil sponge, macerated Kentish strawberries, vanilla cream, black sesame crisp

Kentish cherry & yoghurt parfait, basil sorbet, almond

British & European cheese selection, breads & biscuits, fruits & chutney

2 courses 22

3 courses 28

3 courses 36 (with cocktail)

Eat Out To Help Out Scheme

2 courses 12

3 courses 18

Discretionary service charge of 12.5%
Please ask a member of management for further information
on ingredients in our food which contain allergens