



## APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Heritage sourdough, whipped fennel pollen butter v.	3.25
Petit lucques olives v.	3.50

## STARTERS

Soup of the day, sourdough croutons v.	6.25
Chase gin cured salmon, apple, fennel, pickled kale	9.50
Portwood Farm asparagus and Newlyn crab salad	10.00
Rabbit terrine, apricot chutney, onion brioche	7.50
Crispy lamb Kiev, anchovies, pea and mint	8.00
Salad of charred leeks, chicory, ash crème fraîche, hazelnuts, pickled red onion v.	6.50/13.50

## MAINS

Poached Cornish sole fillets, braised leeks, sorrel, potato fritters, lime butter sauce	17.50
Whitstable Bay beer battered haddock, chips, minted peas, tartare sauce	15.00
Grilled Scottish sirloin steak on the bone 350g, smoked brisket gravy, chips, pickled cucumber ketchup	28.50
Kentish hop sausage, lentils, pork belly rib	15.00
Marsh fed lamb rump, beurre noisette mash potato, broad beans, fennel crisps	18.00
Red lentil, tender stem broccoli dhal, cashew, coconut yoghurt, grilled flat bread <b>ve.</b>	14.00
Burrata, Portwood Farm asparagus, green bean salad, roast pepper & pumpkin seed relish v.	12.50

## SIDES

Chips	4.50
Buttered new season beans v.	4.00
Cornish earlies v.	4.00
Green salad v.	4.25

## DESSERTS & CHEESE

Brown sugar Pavlova, strawberries and passion fruit cream v.	6.50
Peach and raspberry clafoutis v.	6.50
Sticky toffee baked Alaska v.	6.50
Warm chocolate fondant, cherries in red wine v.	7.00
British cheese board	9.50
Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, quince cheese, roasted grapes	

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,  
PLEASE ASK A TEAM MEMBER FOR MORE DETAILS**

**Please ask a member of the team should you require any allergen information on any of our dishes**

**V. VEGETARIAN / VE. VEGAN**

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.