

## à la carte menu

### starters

cornish crab and octopus, roast tomato soup, chorizo jam, baked capsicum, crisp chicken	16
hedgerow farm partridge, blackberries, gorgonzola, barley, maple turnips, trompettes, sloe jus	14
hand dived orkney scallops, peanut, sweet & sour carrot, fennel	18
red wine braised suffolk chicken, king oyster mushroom, parfait, ventreche bacon	15
hen of the woods, ✓ dolcelatte `risotto`, pickled shallots	14
chilli and honey roast halloumi, ✓ hazelnuts, pomegranate, treviso chicory, coriander	14

### main courses

aged scottish beef fillet / rib-eye, smoked aubergine, baked celeriac, alliums, truffle pommes écrasées	48 / 44
barbequed monkfish tail, fried gnocchi, sea blite, saffron aioli, sea purslane	36
penshurst lamb, best end, pressed belly, spiced sweetbread, smoked red pepper, sprouting broccoli, sauce niçoise	40
`rack` of lemon sole, butternut galette, curried endive, asian slaw, coconut, carrot and cumin cream	38
butter roasted squash, ✓ smoked red pepper, aubergine, tenderstem, feta, spiced `salsa verde`	24
panko breaded cauliflower, ✓ crisp capers, dill yogurt, pickled cucumber, english pea, masala sauce	25

### side dishes 5

spiced lentils, edamame beans  
crispy potato, truffled mayonnaise, caramelised onion  
green beans, confit shallot, red wine vinegar

### **optional cheese course**

whipped tunworth, 8  
baked apple, linseed cracker, rosemary

### **desserts**

apple tatin to share (*please allow 25 minutes*) 13pp  
pedro ximenes, tahitian vanilla ice cream

dark chocolate tonka moelleux, 12  
pistachio ice cream, blackberry, almond florentine

mandarin souffle, 14  
sorbet, bay leaf and dulce de leche sauce

whiskey 'baba', 12  
toasted oats, prunes, hazelnut, lemon thyme ice cream

coconut set cream, (V) 11  
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

selection of cheeses from our cabinet,  
3 cheeses 11.00 | 5 cheeses 17.00 | 7 cheeses 23.00

### **coffee, tea & sweet treats 5.5**

#### **kopi luwak** *'the world's rarest coffee'* 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

### **spirits, liqueurs, stickys & after dinner cocktails**

please ask to see a bar list for our full selection of after dinner drinks