

JULY LUNCH MENU

2 courses £28.00 | 3 courses £32.00

£14 supplement to include a glass of wine to accompany 2 courses

£8 supplement to include a glass of dessert wine

STARTERS

CRISP HEN'S EGG

Chorizo Jam, Smoked Potato

DILL CURED COD

Cashew Butter, Granny Smith, Brown Shrimp

CHILLI AND HONEY ROAST HALLOUMI ✓

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

MAIN COURSE

SLOW ROAST PORK BELLY

Barbequed Pineapple, Glazed Cheek, Confit Fennel

BUTTER POACHED POLLOCK

Orzo, Courgette and Cumin, English Peas, Radish

BUTTER ROASTED SUMMER SQUASH ✓

Smoked Red Pepper, Aubergine, Tenderstem, Feta, Spiced 'Salsa Verde'

CRAB AND AVOCADO SALAD

Isle of Wight Tomatoes, Avocado, Fine Beans, Ceasar Dressing

Supplement £8.00

SIDE DISHES £5.00

Red Pepper and Apricot Couscous, Feta

Crispy Potato, Truffled Mayonaise, Caramelised Onion

Green Beans, Confit Shallot, Red Wine Vinegar

DESSERTS

SUMMER CUP JELLY

Kentish Strawberries, Shortbread, Lemonade Sorbet

CHERRY AND VANILLA DELICE

Dark Chocolate Sorbet, Kentish Cherries

CHEESE SELECTION

3 Cheeses from our Cabinet

COFFEE, TEA & SWEET TREATS £5.50

Selection of Coffee and Teas

You are welcome to choose a la carte dishes as part of your lunch, these will be charged accordingly

✓ = dishes suitable for Vegetarians | (V) = dishes suitable for Vegans

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT