

SUMMER MARKET MENU

Served Wednesday - Friday
6.30 - 10.30

2 courses £32.00 | 3 courses £38.50
£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

SOY BRAISED PORK SHOULDER
Gooseberry Compote, Radicchio Lettuce, Red Chilli

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'

PAN FRIED STONE BASS
Chili and Salmon Tortellini, Kafir Cream, Carrot and Radish Kimchi

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

RASPBERRY SOUFFLÉ
Sorbet, Vanilla Custard

CHEESE SELECTION
3 Cheeses from our Cabinet

all dishes are subject to daily change due to market availability