



LIGHT BITES
Great for sharing

Selection of Cured Meats, Toasted Bloomer, Whipped Butter	4.5
Spiced Lamb Meatballs, Rich Tomato Sauce	5
Treacle Cured Salmon, Miso Mayonnaise, Pickled Cucumber, Radish	5
Vegetable Bhaji, Coriander & Chilli Mayonnaise	4.5
Smoked Pear, Blue Cheese, Pickled Walnuts, Chicory Salad	4.5
Classic Caesar, Shaved Parmesan, Crispy Anchovies	4.5
Crispy Duck Salad, Hoisin Sauce, Coriander Cress	6

STARTERS

Selection of Homemade Breads, Cultured Butter, Marinated Olives	4
Creedy Carver Duck Ballotine, Duck Liver Parfait, Apricot Puree	8
Roasted Scottish Scallops, Charred Cauliflower, Roasted Black Pudding	14
Kentish Leek & Potato Soup, Poached Hen's Egg, Crispy Leeks	6
Treacle Cured Atlantic Cod, Avocado, Guindilla Chillies, Coriander Cress	8
Local Pea Panna Cotta, Whipped Feta Cheese, Pea & Broad Bean Salad	7

*PLEASE CONTACT A MEMBER OF STAFF IF ANY GUEST HAS ANY ALLERGIES
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL.
PLEASE ASK YOUR SERVER TO REMOVE IF REQUIRED*



MAINS

Please see our suggested wines carefully selected to accompany your meal

Roast Free Range Chicken Breast, Confit Thigh, Pommes Dauphine, Tenderstem Broccoli, Thyme Infused Chicken Jus	16
Joel Gott, Pinot Noir, Oregon Valley, USA	40
Roast Fillet of Sea Bream, Charred Pak Choi, Mussels, Cauliflower & Kaffir Lime Puree Red Thai Broth	17
Alba Vega Albarino Rias Baixas, Spain	26
Chargrilled Ribeye, Café De Paris Butter, Triple Cooked Chips, Watercress	
250g 40 Day Aged Ribeye	26
250g Dingley Dell Pork Ribeye	21
(Peppercorn, Brandy or Blue Cheese Sauce all £3)	
Chateau Paveil De Luze Margaux, Bordeaux	80
Roasted Stone Bass, Smoked Haddock, Brown Shrimp & Potato Chowder Buttered Samphire	19
Macon Village Chardonnay Burgundy France	32
Roast Dingley Dell Pork Chop, Charred Savoy Cabbage, Caramelized Apple Puree Pork & Cider Jus	18
Cramele Recas Pinot Noir Banat Romania	27
Roasted Cauliflower Steak, Shallot Bhaji, Shallot Puree, Curried Velouté	14
Tempus Pewter, Shiraz, Barosa Valley Australia	35
Abergavenny Fish Pie, Boiled Hen's Egg, Sussex Crumble Mash Potato, Herb Crumb (Natural Smoked Haddock, Cod, Salmon & King Prawns)	16
Chablis Vignoble Angst Burgundy France	50
Chargrilled Sussex Beef Burger, Spiced Pulled Brisket, Pickled Red Cabbage, Horseradish Mayonnaise, Toasted Sour Dough Bun, Skinny Fries	17
Cabernet Franc Bodegones del Sur Uruguay	33

SIDES £4.5

Triple Cooked Chips - Skinny Fries - Smoked Bacon and Leek Crumble - Garlic Creamed Spinach - Cauliflower Cheese - Parsley Butter Jersey Royals - Charred Corn on the Cob, Smoked Paprika Butter

DESSERTS

English Strawberry Trifle, Vanilla Custard, Sugared Pistachios	7
White Chocolate & Raspberry Paris Brest, Raspberry Sorbet	7
Carrot Cake, Mascarpone Ice Cream, Orange, Golden Raisin Puree	7
Kentish Cherry Souffle, Dark Chocolate Sauce, Cherry Sorbet	7.5
Selection of English Cheeses, Pickled Onion, Tomato and Onion Chutney, Bread and Crackers	9

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