Snacks

Orange and garlic/harrisa-marinated Gordal olives *(Vg)* £5
Maldon rock oysters *(cr,mo,su)* £3.50 per oyster
Truffled Trove arancini, smoked paprika & tomato *(d,e,su) (V)* £8
Crispy cod cheeks, sauce Gribiche, compressed apple cucumber *(d,f,e,su)* £12.5

Starters

Foraged wild mushroom risotto, fresh autumn truffle, chive oil (Vg) *(su)*

Estate lamb faggot, spiced carrot purée, Ruby port jus, crispy artichoke *(d,su)*

Gin & dill cured chalk stream trout, roasted beetroot ketchup, roasted beetroot, fresh apple *(f,su)*

Mains

Estate daube of beef, roasted celeriac purée, cavolo nero, red wine jus *(d,su)*

Pan-roasted Cornish cod, salty fingers & girolles, Squerryes beurre blanc *(d,f,su)*

Beetroot & potato terrine, roasted onion velouté, crispy leeks, leek oil (Vg) *(su)*

Sides *(£5 each)*

Triple fat cooked chips / Barbequed hispi cabbage, miso & treacle dressing, crispy shallots (Vg) *(so)* /
Estate honey roasted roots / Garden sage & garlic roasted Kentish new potatoes (V)*(d)*

Desserts

Fig leaf custard tart, raspberry sorbet *(d,e,g)*

Guanaja chocolate parfait, nameleka, caramelised chocolate, Kentish cherry sorbet *(d,e)*

- Estate blackberry soufflé served with Estate blackberry ice cream *(d,e,su)* (£4 supplement)
(Please allow 15 minutes for cooking time)

Selection of artisan English cheeses and biscuits, quince, whipped butter *(d,g,su)* (£3 supplement)

Afogatto served with house-made vanilla ice cream & freshly brewed espresso *(d,e)*
Add a spirit of your choice **D.O.S**

2 courses £33, 3 courses £39 *(Minimum 2 courses)*

Dietaries: V - Vegetarian, Vg - Vegan **Allergens**: ce - celery, cr - crustacean, d - dairy, e - egg, f - fish, g - gluten, l - lupin,
mo - mollusc, mu - mustard, n - nut, p - peanut, se - sesame, so - soya, su - sulphite
*All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Discretionary 12.5%
service charge will be added to your bill. Please note all the service charge goes to the team.*
* All wines with a star by the glass are served with our Coravin system