

## SNACKS

Treacle & oat soda bread, whipped butter, bacon crumb	6	Orange, garlic & oregano olives (ve) (df) (gf)	7	Padron peppers, dashi emulsion (ve)	7	Smoked Ashmore cheese croquette, chilli emulsion (v)	3ea
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## STARTERS

Cured duck breast, dressed spring leaves, rhubarb, blood orange (gf)	14
Crispy cauliflower, cauliflower couscous, hot honey, yoghurt (gf) (v) (ve on request)	13
Harissa lamb taco, chimichurri, shallot, lime crème fraîche, Tabasco emulsion (gf on request) (df on request)	14
Smoked haddock tart, sweet leeks, Lyonnaise onions, baked hollandaise	15
Grilled monkfish tail, lobster jus, bitter leaves, samphire, smoked almond (gf) (df on request)	16

## MAINS

Spinach and ricotta tortelloni, English asparagus, white asparagus velouté, toasted pine nuts (v) (ve on request)	29
Kentish lamb loin & crispy lamb leg, wild garlic, kale, feta, jus (gf)	35
Grilled East Coast gurnard, parsley, lemon, heritage grain risotto	32
Grilled Mangalitsa pork, fresh radish, leek, broccoli, apple sauce (gf, df on request)	35
Lion's Mane schnitzel: cauliflower, blue cheese, buffalo sauce (v)	30

## FROM THE EMBERS

Grilled sea bream, charred lime, butter & chive sauce (gf)	37	Whole or half corn fed spatchcock chicken, charred lemon, thyme butter sauce (gf)	34 / 62	30 day dry aged Porterhouse steak, Bordelaise sauce, seasonal salad (note, this dish can take up to 45 mins)	100
				<u>Sauces</u>	4
				Béarnaise / Peppercorn / Blue Cheese	

## SIDES

Mash potato, pickles, bacon crumb (gf) (v on request)	8	Crispy potatoes, garlic & herb salt (gf) (ve)	7	Hot honey glazed carrots, Feta cheese, sumac (gf) (v) (df on request)	8	Seasonal greens, burnt butter dressing (gf) (ve/df on request)	7
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We buy from local producers and source the best of British. Your wellbeing is important to us, so please speak with a member of our team about allergens / dietary requirements.

(v) Vegetarian / (ve) Vegan / (gf) Gluten Free / (df) Dairy Free

We hope you enjoyed our food and service. We add a discretionary 12.5% service charge to your bill but if you are not happy please don't pay it and let us know if there is anything we can do better.