

## **APERITIFS**

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Heritage sourdough, whipped fennel pollen butter v.	3.25
Petit lucques olives v.	3.50
STARTERS	
Soup of the day, sourdough croutons v.	6.25
Chase gin cured salmon, apple, fennel, pickled kale	9.50
Chargrilled squid, lemon pomme purée, pickled red onion, paprika	9.95
Rabbit terrine, apricot chutney, onion brioche	7.50
Crispy lamb Kiev, anchovies, pea and mint	8.00
Salad of charred leeks, chicory, ash crème fraîche, hazelnuts, pickled red onion v.	6.50/13.50
MAINS	
Roasted Cornish hake fillet, bouillabaisse sauce, saffron aioli	16.50
Whitstable Bay beer battered haddock, chips, minted peas, tartare sauce	15.00
Chargrilled dry aged Scottish rib-eye steak 250g, chips, béarnaise sauce	26.00
Orchard fed pork tenderloin, charred corn purée, raw kale salad, fennel salt	15.00
Spice rubbed baby chicken, charred leeks, corn, lamb's lettuce, radish	18.00
Red lentil, tender stem broccoli dhal, cashew, coconut yoghurt, grilled flat bread ve.	14.00
Burrata, Nutbourne Farm tomato, basil, olive salad v.	12.50
SIDES	
Chips	4.50
Buttered new season beans v.	4.00
Cornish earlies v.	4.00
Green salad v.	4.25
DESSERTS & CHEESE	
Brown sugar Pavlova, strawberries and passion fruit cream v.	6.50
Peaches and cream mille-feuille, raspberry coulis v.	7.00
Sticky toffee baked Alaska v.	6.50
Dark chocolate fondant, orange parfait, burnt orange caramel v.	7.00
British cheese board	9.50
Norfolk White Lady, Dorset Blue Vinny, Duckett's aged Caerphilly, quince cheese, roasted	l grapes

## WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE, PLEASE ASK A TEAM MEMBER FOR MORE DETAILS

Please ask a member of the team should you require any allergen information on any of our dishes