



Party menu 2018

Amuse Bouche

Starters

Gun Hills slow cooked hen's egg, smoked chicken wings, consommé

Wood pigeon, leg meat presse, aubergine chutney, Kentish apple

Salmon gravadlax, compressed melon, capers, crème fraiche, soda bread dumpling

Mains

Braised pork collar, loin, potato rosti, roasted quince, January king cabbage

Corn fed chicken supreme, turnip, spring onion, shiitake mushroom, master stock

Fillet of hake, Judion beans, Alsace bacon, kale, caviar sauce

Roasted heritage carrots, rosemary labneh, green olive tapenade, za'tar

Desserts

Parkin pudding, toffee banana, salted caramel ice cream

Pistachio & orange panna cotta, honeycomb, chocolate cremeaux

Selection of British cheese with chutney, bread or oatmeal biscuits

2 courses @ £29.95

3 courses @ £35.95

A discretionary service charge of 10% that will be added on your total bill.

Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise