



Party menu 2019

Amuse Bouche

Starters

Smoked heritage beetroot, burrata, chestnut, carrot & Banyul

Wild rabbit shoulder raviolo, confit garlic, celeriac & kale velouté

BBQ mackerel, mooli, beef tomato, avocado, Vietnamese dressing

Mains

Old spot pork belly, gyoza, miso, soya bean, hispi, master stock jus

Aberdeen Angus short rib, calva nero, bone marrow mash, glazed carrot jus

Peterhead cod fillet, tandoor spice, cauliflower cous-cous, sauce vierge

Celeriac Agnolotti, confit celeriac, King oyster, chard, aged Gran Moravia

Desserts

Mandarin posset, pistachio sable, blackberry & liquorice sorbet

Sticky toffee pudding, drunken prune, gingerbread ice cream

Selection of Kent & Sussex Cheeses, chutney, membrillo, bread (£3.00 Supplement)

2 courses @ £29.95

3 courses @ £37.95

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