



Party menu 2020

Amuse Bouche

Starters

Dried Aged Beef Biltong, Truffled Vegetable, Ricotta  
Brown Crab Frikkadels, Pickled Turnip, Gochujang Emulsion.  
Lovage Velouté, Golden Cross, Quail Egg, Sesame

Mains

Welsh Lamb Shoulder, Neck, Smoked Beetroot, Swiss Chard, Lamb Sauce  
Corn Fed Chicken Supreme, Celeriac, Wild mushroom, Tenderstem, Master Stock  
Black Bream, Shetland Mussels, Sea Vegetables, Salsify, Caviar Cream  
Wild Mushroom Tortellini, Celeriac, Truffled Ricotta, Spinach

Desserts

Buttermilk & Calamansi Parfait, Macerated Raspberry, Cherry Sorbet  
Sticky Banana & Date Pudding, Speculaas Ice Cream  
Selection of Kentish Cheeses

2 courses @ £35.95

3 courses @ £39.95

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