



## 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