



CHEF'S SELECTION

APPETIZERS

(served when ready)

- Gordal olives 5 *
- Garlic & rosemary focaccia 5.5
- Truffle & pecorino mixed nuts 6 *
- Padrón peppers & Maldon sea salt 6 *
- Chorizo & garlic aioli 6 *

APERITIFS

GALVIN CHAMPAGNE, NV 14.5

The palate is well balanced, fresh and lively with aromas of pear, greengages & citrus fruit

BUTTERED OLD FASHIONED 15

Brown butter-washed Diplomatico rum, Adnams Rye Whiskey, Amaro Averna, Pedro Ximenez sherry, sugar, Angostura

STARTERS

Salmon gravlax, Heritage beetroot & lemon crème fraîche 13.5 *

Beetroot carpaccio, whipped goat's cheese & walnuts 8.5 *

Great Garnetts scotch egg & celeriac remoulade 12.5

MAINS

Ballotine of cod, light mussel & saffron stew, Charlotte potatoes 34 *

Grilled aged beef ribeye, smoked pomme purée, long stem broccoli & red wine jus 39.5 *

Roast rump of lamb, pomme purée, braised baby gem & bacon 34

SIDE ORDERS

Green beans 6 */ Long stem broccoli 6 *

Chips 6 */ Crisp garlic potatoes 6 */ Mixed leaf salad 5.5 */ Pomme purée 6 *

DESSERTS

Burnt Basque cheesecake, Kentish blackberries 10.5 *

Selection of farmhouse cheeses, seeded rye cracker & house chutney 12.5 *

Valrhona chocolate & salted caramel tart, vanilla ice cream 11.5

MINIMUM 2 COURSES

Please let the manager know of any allergies or dietary requirements

* Gluten free or can be made with gluten free products
A discretionary service charge of 12.5% will be added to your bill