



MICHELIN BIB GOURMAND

STARTERS

Andalusian gazpacho, roasted cherry tomato, almond *
Cured Hampshire trout, cantaloupe melon dressing *
Sliced sirloin of aged beef, horseradish, wild rocket, parmesan *

MAINS

Croquette of Dingley Dell pork, roast apricot, lavender & honey salad
Whole Cornish megrim sole, lemon, capers, beurre noisette *
Miso-glazed aubergine, seaweed tartare, watercress *

SIDE ORDERS

Pomme purée 6.5 */ Green beans 6.5 */ Mixed leaf salad 6 /
Crisp garlic potatoes 6.5 / Long stem broccoli 6.5 / Chips 6.5

DESSERTS

Fior di latte ice cream, lime, macerated Kent cherries*
Baron Bigod cheese, truffled Green Man honey *

2 courses £32/ 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

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