



Smoked almonds (vg) 5

Noscellera olives (vg) 5

Sourdough, in house butter, smoked sea salt 7

Charred watermelon, London feta, rocket, lemon & black pepper vinaigrette (v) 9.5

Burrata, heritage tomatoes, kale & basil pesto, croutons 12

Salt cod Scotch egg, sea herbs, sauce Gribiche 10.5

Harm Hock croquettes, parsley emulsion, pickled Granny Smith apples 10.5

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The Cleveland Angus beef burger, relish, pickles, gem, tomato, smoked cheddar, chicken salt fries 20

Gilthead sea bream fillet, crushed new season Jersey Royals, grain mustard sauce 24

Dingley Dell pork chop, Black pudding Ketchup, charred black pineapple & new potatoes 27

"Spring garden" Risotto, parmesan, crispy mint, Verdemanda olive oil (v) 22

42-day dry aged Bavette, triple cooked chips, green peppercorn sauce 27

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Mixed leaves salad, house dressing (vg) 5

Spring green, chili & almonds OR Minted Jersey Royals (vg) 7

Truffle & parmesan fries 7.5

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Banana sticky toffee, butterscotch, clotted cream ice cream (v) 9

Lemon posset, Kentish raspberry, lemon verbena 9

Milk chocolate delice, candied hazelnuts, raspberry sorbet 9.5

Canterbury cheeses, tomato chutney, water biscuits 12

Selection of seasonal ice cream & sorbet (v,vg) 2.5 scoop

Ingredients are sourced primarily from local British suppliers like Natoora, Karraway Bakery, The Wright Brothers & HG Walter, taking advantage of seasonal change. Allergen information available upon request. A discretionary 13.5% service charge will be added to your bill

