



SMALL PLATE Lunch Menu, Thursday to Saturday | 12pm-5pm

Smoked almonds (vg) 5

Nocellara 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

Ham Hock croquettes, parsley emulsion, pickled Granny Smith apples, red vein sorrel 10.5

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Dry age beef sliders, relish, pickles, gem tomato, seeded brioche, chicken salt fries 10

"Spring Garden" Risotto, parmesan, crispy mint, Verde Manda olive oil (v) 11

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Mixed leaves salad, house dressing (vg) 5

Green Beans & confit shallots 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

Dark chocolate & almond Fondant, Perry Court Farm cherry ice cream 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

