

# A LA CARTE MENU

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## SNACKS

NOCELLARA OLIVES 4.5 | SMOKED ALMONDS 4.5  
CARAWAY BREAD hinxden cultured butter, rosemary oil 6.5 \*  
OYSTERS pair of maldon rock oysters, fermented chilli, herb oil 5 \*  
FISH & CHIPS panisse chips, cods' roe mousse, malt vinegar 4.5 \*

## STARTERS

COURGETTE ricotta stuffed tempura courgette flower, red pepper sauce, chimichurri  
TUNA tartar, rhuboshi, tomato water dashi, lemon verbena 15\*  
PARFAIT mushroom parfait, pickled artichokes, mereworth berries, linseed, sourdough cracker 16\*  
CREEDY CARVER roast duck breast, cherry hoisin sauce, cucumber, fennel seed, onion 17

## MAIN COURSES

SUMMER SALAD courgette, new potatoes, hung yoghurt, mereworth leaves, courgette basil sauce 26  
STONE BASS roasted, braised fennel, apple, celery, fermented white asparagus sauce 30\*  
PORK english pork loin, charred hispi, apricot, spring onion, mushroom, sausage roll 28  
LAMB dorset lamb, mereworth aubergine, tomato fondue, hung yoghurt, lamb jus 32\*  
BEEF scottish 9 oz sirloin steak, beer pickled onion, watercress, peppercorn red wine jus 36

## SIDES

koffman fries 5 | truffle, parmesan fries 7  
morgheew estate pink firs, buttermilk 6 | mereworth green beans 6  
mereworth salad citrus dressing 6 | mereworth courgettes, basil pesto 6

## DESSERT

KENTISH BLUE treacle tart, pear, kentish blue 9 supplement \*  
CHEESEBOARD tunworth, kentish blue, tommie de savoie, ashmore 6/16  
  
SALTED CARAMEL dark chocolate delice, salted caramel cream, white chocolate crumb 11  
BLACKBERRY CRUMBLE vanilla parfait, mereworth blackberries, oat crumble 9  
BAKEWELL apricot, buckwheat, candied almonds, poached apricot, bronze fennel ice cream 11 \*  
MEREWORTH BERRIES fresh, poached berries, elderflower yoghurt sorbet, meringue 11

- THESE DISHES MAKE UP OUR SIGNATURE TASTING MENU,  
PRICED AT 80 PER PERSON, 120 WITH WINE FLIGHT,
  - FOR THE WHOLE TABLE ONLY