

BAR MENU

OUR NEW BAR SHARING MENU WILL BE AVAILABLE TUESDAY TO SATURDAY
FROM THE EVENING OF THURSDAY 26TH JUNE

MALDON ROCK OYSTERS fermented chilli or mignonette & lemon 2.5 each

PARMESAN SABLE chive cream, walnut ketchup 3

NOCELLARA OLIVES 4.5

ALMONDS smoked 4.5

CARAWAY BREAD hinxden cultured butter, herb oil 6.5

MEREWORTH SALAD citrus dressing 5

FISH & CHIPS panisse, taramasalata, beer pickled onion 6

SALMON NORI ROLL wasabi mayo 8

KOREAN CHICKEN THIGHS 8

BURRATA Nutbourne tomatoes, wild garlic pesto 8

MUSHROOM PARFAIT truffle oil, grilled sourdough 9

SHETLAND MUSSELS sriracha butter, sourdough 9/15

TROFIE PASTA red wine braised beef, smoked pancetta, aged pecorino 9/15

DAY BOAT CATCH samphire, caper butter *market price*

9oz SIRLOIN peppercorn jus, watercress 28

FRIES truffle parmesan 6

JERSEY ROYALS pickled wild garlic, buttermilk 6

TUNWORTH, ASHMORE, KENTISH BLUE rhubarb chutney, crackers 5 each

CHEESEBOARD selection of above 16

AFFOGATO 6

PETITS FOURS 6

VANILLA CRÈME BRULÉE shortbread biscuit 9

SAMPLE MENU

Please advise of any dietary requirements or allergies.
A discretionary 12.5% service charge will be added to your bill.