



MENU

Marinated olives ve/gf 4 | Smoked almonds ve/gf 4 | Sourdough, Cheshire butter v 5
Hummus, tahini, toasted seeds, music bread ve 4

Korean fried chicken, hot honey & togarashi 7
Whipped chicken liver parfait, chicken salt crisps, red onion jam gf 8
Hash brown, parmesan & truffle mayonnaise v/gf 6
Truffle arancini, wild mushrooms, ricotta dressing v 8
Burrata, Nutbourne tomatoes, salsa verde, pangrattato v/gfa 9

Beetroot, goats curd & pickled walnut v 7/12
Grilled Kent Asparagus, blood orange dressing & toasted pine nuts ve/gf 8/14
Tunworth, brioche, truffle honey v 12 pasteurised

Chicken Caesar salad, parmesan, pancetta, egg yolk puree, sourdough crumb 12/19
Trofie pasta, red wine braised beef, pancetta, truffle, parmesan 14/22
Torched cod loin, coconut laksa broth, crispy rice noodles, chilli oil gf 18
Roast king prawns, chilli, garlic, parsley & sourdough gfa 18

Angus beef burger, Big Mac sauce, smoked pickles, American cheese, brioche bun gfa 15
Aged Scottish 9oz sirloin steak, marmite peppercorn butter & red wine jus gfa 28

SIDE DISHES

Koffman fries, house seasoning ve/gf 6 | Smashed Jersey Royals, creme fraiche, chive, caviar v/gf 7
Petit herb salad, maple & mustard vinaigrette ve/gf 5
Tenderstem broccoli, chilli oil ve/gf 7

DESSERT & CHEESE

Manjari chocolate mousse, evo, sea salt v/gf 9
Vanilla creme brulee, shortbread biscuit v/gfa 9
Baked cheesecake, Kent strawberries, strawberry sorbet, elderflower, meringue v/gf 9
Affogato v/gfa 6 | Vanilla ice cream v/gf 6 | Mango sorbet ve/gf 6

Winterdale Shaw, crackers, chutney v 9 unpasteurised