

À La Carte Menu - Winter 2018

Bread & salted butter **2.5**

Starters

Jerusalem artichoke soup (v) **7**

Pickled vegetable salad, Manchego & walnut (V) **7.5**

Mackerel rillettes, rhubarb & sourdough **8**

Seared tuna, wasabi, pak choi & yuzu dressing **9.5**

Hot-smoked pork loin, celeriac remoulade, apple & mustard **9**

Duck & ham terrine, pickled fennel & mushrooms with tarragon mayonnaise **8.5**

Mains

Cauliflower risotto, Romanesco, burnt apple & black truffle (v) **17**

Seared polenta cake, caramelised onion, squash, broccoli & chestnuts (vegan, gf) **16**

Skate wing, Lyonnaise potato, leeks, caper & gherkin butter **19**

Pan fried seabass, saffron fondant potato, crab bisque, fennel, orange & basil **22**

Duo of Kentish beef – sirloin steak and oxtail & mushroom pithivier, mash potato,
turnip, carrot & red wine jus **26**

Chilli marinated mutton loin, roasted aubergine, spiced lentils & cucumber raita **20**

Sides

Braised red cabbage (v) **3**

Carrots (v) **3**

Tenderstem broccoli & almond butter (v) **4**

Triple cooked chips & paprika salt (v) **4**

Macaroni cheese & pancetta **4**

Puddings

Warm chocolate fondant, salt caramel & peanut ice-cream **9**

Pressed apple terrine, cobnut crumble & crème anglaise **7**

Lemon tart, meringue & grand marnier cream **7.5**

Honey parfait, hazelnut macaroon & whiskey prunes **8**

Vanilla panna cotta, rhubarb compote & ginger beer sorbet **8.5**

Selection of English cheese, apple, celery, crackers & chutney **9.5**

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is distributed to the whole team



Coffees & Teas

Americano	£2.50	Cappuccino	£2.80
Espresso	£2.50 / £3.50	Flat White	£3.50
Latte	£2.80	Macchiato	£2.75
Selection of Teas	£2.50	Irish / Liquor Coffee	£6.00

Pudding Wine, Sticky & Port

Banyuls 'Robert Pages', Domaine Madeloc	50cl Bottle £30.00
Sauternes, Château Monteils	100ml - £8.00, 35cl Bottle £26.00
Port Reserva, Ramos Pinto N.V.	100ml - £5.65, Bottle £28.00
Taylor's Late Bottled Vintage Port 2011	100ml - £6.50, Bottle £32.00
Krohn Colheita 1995 Port	Bottle £50.00

Please ask to see our full wine list for additional wines and further information.

Armagnac, Calvados & Cognac

Martell VS ***	£3.20
Boulard La Cuvee Vincent Calvados	£3.50
Janneau VSOP Armagnac	£4.90
Remy Martin VSOP	£4.90
Chateau de Pellehaut Armagnac	£5.70
Hine Fine Champagne	£6.90
Courvoisier XO	£18.00
Remy Martin XO	£20.00

Whisky

Jameson	£2.70
The Famous Grouse	£3.30
Chivas Regal 12	£4.05
Glenmorangie Original	£4.65
Jura Origin	£4.90
Laphroaig 10 y.o.	£6.00
Dalwhinnie 15 y.o.	£6.50
Haig Club	£6.60
The Balvenie DoubleWood	£14.00

Please ask to see our full drinks list if you are looking for something else. Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

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