

MENU

Starters

Honey and rosemary baked Camembert,
sourdough breadsticks, grape chutney ~ **To Share**

(nf) Can be gf | ef without the crumb

Pan-seared scallops, with brioche and smoked bacon crumb, spinach velouté

(v | nf | ef) Can be gf with different breadsticks

Potted confit duck rillettes, mixed pickles, sourdough croutes

(nf | ef) Can be gf with different croutes

Roasted harissa carrot salad, coconut yoghurt, houmous and crispy chickpeas

(ve | gf | nf)

Intermediate

Champagne granita

(ve)

Mains

Roasted 16oz Cote du boeuf, triple cooked chips, roasted plum tomato,
roasted flat mushrooms, peppercorn and bearnaise sauces ~ **To Share**

(gf | nf) Can be ef and df with different sauce

Panfried fillet of cod, with mussels, clams and prawns bound in vermouth cream,
with potato cake and Tenderstem broccoli

(gf | nf | ef)

Roast chicken breast, stuffed with parmesan and ham mousse,
wilted spinach, green beans and red wine jus

(gf | nf)

Mixed grains risotto, quinoa and pearl barley, kale and walnuts

(ve | gf) Can be nf without the walnuts

Desserts

Chocolate platter – dark chocolate and pear tart,
white chocolate and raspberry crème Brulee, truffles ~ **To Share**

(v | nf)

Iced cranachan parfait, toasted oats, whisky cream

(v | nf)

Baked Vanilla and honeycomb Alaska, fruit compote

(v | nf)

Kent and Sussex cheeseboard, chutney, grapes, artisan crackers

(v | ef) Can be gf | nf without the crackers

v - vegetarian | ve - vegan | gf - gluten free | nf - nut free | ef - egg free | df - dairy free