

## Tapas Menu

(During busy services, waiting time may be longer)

Nocerella olives (vg) 4

Daily bread, cultured butter, homemade butters (v) 3.5

Sweetcorn "elotés", sour cream, feta, chipotle, cashew (v, gf) 4

Tamarind glazed carrot, dukka, cashew puree (v) (gf) 8.5

Grilled Halloumi, orange, salsa verde (v, gf) 4.5

Salt & pepper squid, sweet & sour chili caramel 5.5

Potted shrimp on sour dough crumpet, Cornish crab, smoked Granny Smith vinegar, cucumber 9

Braised Chorizo, Kentish cider, basil (gf) 5

Coronation Chicken Kiev, curry butter, almond & raisin 8.5

Skinny fries (vga) 4

Baby gem, buttermilk & blue cheese dressing, pickled watermelon 4

### Sweets

Chocolate torte, passionfruit sorbet 7.5

Lemon posset, caramelised chocolate, ginger nut, sesame meringue 7

Honey & poppy seed sponge, Kentish cherries, Whisky snap 7

Choux bun, Strawberry Dockyard Gin, rice pudding crème patisserie (v) 7

### Cheese

Ashmore cheddar (v), Tunworth, Balcombe dairy, blue clouds (v),

quince paste, onion chutney, artisan crackers 12