

A la Carte

Starters

Bone marrow & shallot fondue

chicken crackling / smoked eel / pickled cockles / spent grain 12.5

“Not another heritage carrot?”

tamarind / dukka / cashew / ginger (GF, VG) 9

Hand dived Rye Bay scallop

chicken wing / hazelnut / grape / chicken gravy 2.0 (GF) 18

Raw Beef & Masthouse whisky

40 day aged beef fillet / egg yolk / apple / chop house potato 11

Mains

Wild Scottish cod

pancetta / girolle bourguignon / spinach emulsion (GF) 24

Kentish rapeseed oil poached turbot

lardo / runner beans / jersey royals / jus de cuisine (GF) 28

Poached leek

smoked almond praline / yeast / apple / ajo blanco (GF, VG) 22

Aged ribeye & lobster

spring onion / claw salad / lobster hollandaise / onion jus (GF) 34

Saddle of lamb

lamb bacon / peas a la Française? / aged pearl barley / artichoke 28

Sides

Kentish runner beans / almond / chili, shallot & garlic (GF, VG) 5

Savoy cabbage / burnt butter / sherry (GF, V) 4

Warm jersey royal potatoes / creme fraiche / beurre noisette / chives (GF, V) 6.5

Triple cooked chips (VG, GF) 6

Desserts

Mango & miso mousse

honeycomb / caramelised white chocolate (GF) 9

“Ice cream sandwich “

macaron / rum & raisin 10

Dark chocolate & sea salt torte

maldon / burnt orange / tuille (VG) 9

Strawberry & elderflower tart

basil & lime curd / dockyard gin 9

Raspberry & dark chocolate ganache

roast English peach / rosemary 8.5

Cheese

Ashmore cheddar / Tunworth / Kentish blue/ Golden cross goats cheese

quince paste / rhubarb chutney / fennel seed crackers 15