



DINNER MENU

STARTERS

SPLICED PUMPKIN & CARROT SOUP (V/VG) - 8.5

Soured Cream, Toasted Pistachios

FRESH BURRATA - 9.5

Broad Beans, Mint & Olives

CURED SCOTTISH SALMON - 10.5

Dill Pickled Cucumber, Lemon Crème Fraîche

SMOKED DUCK BREAST - 11.5

Celeriac Remoulade & Watercress

MAINS

PAN FRIED COD LOIN - 22.5

Mussel Veloute, Marinated Mussels, Samphire & New Potatoes

CHICKEN SCHNITZEL - 19.5

Curry Mayonnaise, Red Cabbage Slaw & Koffman Fries

BRAISED FEATHERBLADE OF BEEF - 25

Red Wine Jus, Seasonal Greens & Truffle Mash

CAULIFLOWER STEAK (VG) - 17.5

Warm Tahini & Chickpea Puree, Pickled Red Onion & Crispy Chickpeas

SPICED ROASTED AUBERGINE (VG) - 17.5

Romesco Sauce, Crispy Shallots & Chimichurri Dressing

DESSERTS

DARK CHOCOLATE BROWNIE - 6.5

Salted Caramel Sauce, Vanilla Ice Cream & Chocolate Crumble

APPLE & WINTER BERRY CRUMBLE (V/VG) - 8

Vanilla Ice Cream

KENTISH CHEESE (V) - 12

Chutney, Fruits & Crackers

SIDES

KOFFMAN FRIES - 5.5

TENDERSTEM BROCCOLI & ROMESCO SAUCE - 5.5

TRUFFLE MASH POTATOES - 5.5

*If you have any allergies please speak to a member of staff and we will provide you with our allergens list.
A discretionary service charge of 12.5% will be added to your bill*