



## A La Carte Menu

### Example

#### Starters

- Seafood chowder, crouton, Gruyere cheese **5**
- Smoked & cured fish tasting plate, horseradish mousse **8**
- Chicken liver terrine, mixed leaf, bone marrow jelly **7**
- Salt and pepper squid, aioli **7**
- King shrimp cocktail, lemon wedge **12**
- Winter vegetable & herb en-croute **6**
- Quail breast, Confit quail leg, sweet corn puree **8**

#### Mains

- Supreme of chicken, herb mousse, rosti, savoy cabbage **15**
- Kent lamb three ways; potato hot-pot, wild berry reduction **18**
- Pork belly; bubble & squeak, crackling, cider liquor **16**
- Rib eye steak, hand-cut chips, grill garnish **22**
- Tempura hake, hand-cut chips, pea & mint puree, Bloody Mary ketchup **14**
- Halibut, sweet potato, black pudding mash, sea vegetables, bisque **19**
- Wild mushroom, banana shallot bourguignon, creamed potato **13**

#### Chef

#### Suggests

- "Steak Diane", sauté potato, baby onions, Diane sauce **26**
- "Chateaubriand", (for 2), potato Lyonnaise, sauce Béarnaise **65**

#### Puddings

- Dark chocolate fondant, gingerbread ice cream **7**
- Rhubarb, orange & beetroot crumble, vanilla seed ice cream **7**
- Wild berry panacotta, plum tea sauce, biscotti **5**
- Mulled Winter fruits, cinnamon ice cream **6**
- Artisan cheese selection **12** (see menu)

Allergen information is available on all our dishes  
Upon demand