



**Table d'hote Menu**  
**September, 2024**  
**2 course £38**  
**3 course £45**

**Starters**

Whipped goat's cheese, beets, toasted walnuts (V)  
Ham hock terrine, our own piccalilli  
Hot smoked Loch Duart salmon, pickled cucumber, dill cream  
Scotch hen's egg, chorizo, rocket, tomato jam  
Devilled chicken liver on toast, brandy, banana shallot, smoked bacon  
Chestnut, Shitake & oyster mushroom parfait (Vegan)

**Mains**

**Blok High Temperature Hibachi Grill**

All our meat is cooked by chef Mark over "Sumi Bincho Charcoal" or white Japanese coal on our bespoke British made Blok Grill. Crafted from traditional hardwoods using centuries old methods this charcoal burns at higher temperatures and ensures maximum flavour.

**Barnsley Lamb Chop**

*New potato, glazed carrots, savoy cabbage, minted pan jus*

**Slow braised pork belly (seared to finish on the Blok)**

*Dauphinoise potato, cider liquor, crackling, baked apple*

**Teriyaki Hake (Jenkins & Sons, Deal)**

*Chargrilled pak choi, cubed saute potato, ginger root, spring onion*

**British Ribeye steak\***

Triple cooked hand-cut chips, field mushroom

**Leek & Cheddar Wellington (V)**

Savoy cabbage, garlic cream reduction

**Desserts**

Time & Tide dark ale sticky toffee pudding, ginger ice cream  
Blackberry soufflé, vanilla seed ice cream  
Bread & butter pudding, Disarrono crème Anglaise  
Lemon tart, cream

**Artisan Cheese Board\***

Kent cheese selection, our own date & fig chutney, crackers

**Important Allergen Note: We cannot guarantee the absence of cross contamination. Our food therefore may contain milk, egg, wheat, gluten, soybean, fish, shellfish, tree nuts, peanuts, lupin, mollusk, mustard, sesame, celery, sulfur dioxide. Please ask your server for further guidance \* Supplements may apply**