



Set Menu

2 Courses | 20

3 Courses | 25

While you wait

Homemade Selection of Breads
Olive Oil, Balsamic Vinegar, Tomato Tapenade 5.50

Nocellara Olives 4.5 | Smoked Almonds 3.5

Soup of the Day (v) (gf*)

Warm Hengist Baked Bread

Buffalo Mozzarella Salad (v) (gf)

Roasted Pine Nuts, Strawberries, Rocket and Balsamic Glaze

Salt and Pepper Squid

Mix Leaf Salad, Squid Ink Truffle Aioli

Miso Glazed Crispy Pork Belly Bites

Pickled Vegetable Salad topped with Pomegranate Seeds

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Slow Cooked Pork Belly (gf)

Chive Mash Potato, Honey Glazed Carrots, Sugar Snaps and Red Wine Jus

Garlic Butter Plaice Fillet (gf)

Herb Rolled Potatoes, Roasted Baby Carrots, Crispy Kale and Lobster Bisque

Creamy Pesto Gnocchi (v)

Chopped Walnuts and Fresh Mint

8oz Ribeye Steak (gf) (Supplement +9)

Skinny Fries, Mixed Leaf Salad

Sides

Mint Rolled Baby Potatoes 4.5 | Mixed Leaf Salad with French Vinegarette 4 | Skinny Fries 4

Mixed Wild Mushrooms Fried with Garlic 6.5

Truffle Parmesan Chips 4.5 | Sauteed Fine Beans with Chilli 4.5 | Honey Glazed Chantenay Carrots 4.8

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Mixed Berry Crumble (v)

Fresh Berries and Vanilla Ice Cream

Summer Berry Eton Mess

Lemon Curd And Berry Jelly

Kentish Selection of Cheese (v) (Supplement +4)

Celery, Red Onion Chutney, Grapes