



## Festive Menu

29th November - 24th December

### Festive Set Menu

2 Courses £30 | 3 Courses £40

#### Starter

- ~ Rabbit & pheasant terrine
- ~ Treacle cured salmon
- ~ Chestnut mushroom parfait
- ~ Soup of the day

#### Main

- ~ Roast breast of Norfolk bronze turkey
- ~ Tiger prawn, mussel & crab linguine
- ~ Ham, leek & wild mushroom pie
- ~ Celeriac, stilton & walnut pan haggerty

#### Dessert

- ~ Traditional Christmas pudding
- ~ Pistachio & fig tart
- ~ Warm ginger parkin
- ~ 2 Kentish cheeses

### Small Bites

- Gilda bakery breadboard, rapeseed oil, sea salt butter | 4
- Add olives** | 6
- Nocellara olives | 4
- Honey and sesame glazed pigs in blankets | 6

Smoked shell on prawns, paprika mayonnaise (CR,E) | 6

Monterey cheddar croquettes, sweet chilli jam (D,E,G,S) | 6

### Starters

Rabbit & pheasant terrine, date & walnut chutney, pear & endive salad (D,E,G,N) | 12

Treacle cured salmon, toasted rye bread, orange caramel (F,G) | 11

Salt & pepper squid, mojo verde, lemon aioli, watermelon radish (E,F) | 12.5

Chestnut mushroom parfait, warm granary toast, lambs leaf, walnut apple (G,N,VG) | 10

Soup of the day (G,VG) | 8

Lamb kofta scotch egg, goats curd & mint, tomato salsa & avocado (D,E,G) | 10

### From the Sea

Battered local fish, chunky chips, crushed peas, tartare sauce (D,E,F,G) | 19

Tiger prawn, mussel & crab linguine, shaved parmesan, shellfish bisque (CR,D,E,F,G,MO) | 22

Local turbot fillet, crushed Charlotte potato, braised leeks, herb crust, caviar velouté (D,F,G) | 32

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

### *From the Land*

Short rib of beef, whipped mash, confit carrots, parsnip crisp, bone marrow jus (D,G) | 24

Miso roasted cauliflower, caramelised cauliflower, pomegranate, furikake (V,VG) | 17

Ham, leek & wild mushroom pie, creamed potato, red cabbage (D,E,G,S) | 22

Roast breast of Norfolk bronze turkey, chestnut stuffing, cranberry sauce, seasonal accompaniments (D,E,G,N) | 23

Celeriac, stilton & walnut pan haggerty, braised salsify, chestnut & truffle veloute (D,E,N,V) | 22

Pot roast breast of pheasant, cocotte potato, braised lettuce, redcurrant, smoked bacon (D,E,G,S) | 23

### *From the Fire*

Dry aged ribeye steak 250g (D) | 32

All steaks are aged for a minimum of 30 days in a Himalayan salt chamber and are served with skin on fries, grilled flat mushroom, roasted cherry vine tomatoes & a choice of sauce (blue cheese (D,G), peppercorn (D,S), chimmi churri, beef fat bernaïse (E) or garlic & rosemary butter (D))

Barnsley lamb chop 200g | 24

Rump steak burger, brioche bun, Monterey jack, caramelized onions, chipotle mayonnaise (D,E,G) | 19

### *Sides*

Cauliflower cheese (D,E,G,SY,V) | 5

Dukkah roasted carrots, truffle, honey (D) | 5

Maple roasted sprouts with smoked bacon & chestnut (D,N) | 5

Winter leaf salad, parmesan & pear (D,N) | 4

Braised red cabbage (V,VG) | 4

Skin on fries (V) | 4

Fresh truffle & parmesan chips (D) | 7

### *Desserts*

Dark chocolate Marquis, honeycomb, orange sorbet (D,E,SY,V) | 10

Traditional Christmas pudding, brandy & vanilla custard (D,E,G,S) | 9

Pistachio & fig tart, fig jam, pistachio ice cream (D,E,G,N,V) | 9

Blood orange panna cotta, chamomile granola, gin sorbet (G,S,VG) | 9

Warm ginger parkin, pumpkin ice cream (D,E,G,V) | 8

Selection of 2 or 4 Kentish cheeses, charcoal crackers, tomato & red onion chutney (D,G,S) | 9/17

**Barbers Cheddar | Kentish Blue | Lord London | Seven Sisters**