

Weekend Lunch Menu

Local lobster bisque, aioli and keens cheddar croutons

Homemade pastrami using Trenchmore Wagyu beef cheek, pickles, mustard mayo and sourdough

Fig tarte-tatin with blue cheese and truffle honey

Pan-fried sea bream, Jersey royal potatoes, artichoke barigoule, sea vegetables, and dill oil

Roast lamb rump, Trenchmore braised heritage wheatberries, confit cherry tomatoes, tenderstem broccoli and lamb jus

Slow roast heritage tomato and zucchini ratatouille, smoked aubergine caviar, tomato and Romano red pepper sauce with chickpea panisse

New season cherry cheesecake with vanilla ice cream

Kent strawberry bavaois, chocolate sable and basil ice cream

Selection of British and French cheeses with homemade chutney and grapes

Main course £17.50

Two courses £25.00

Three courses £30.00

We cannot guarantee the absence of any traces of nuts or other allergens, please advise a member of staff if you have any dietary requirements

12.5% discretionary service charge will be added to your bill