

Evening Menu, 12th March 2026

Amuse bouche

Wild garlic pesto pinwheel with whipped feta & sweet-pickled beets. (G) V

First Course

Moules mariniere with wild garlic pesto & toasted sourdough. (ML, D, G)

Parmesan & ricotta gnocchi, tomato & caper sauce, lemon & olive crumb. (ML, G, C, M)

Contains alcohol

Chicken, avocado & quinoa salad, Peruvian aji verde. (E, M)

Main Course

Smoked haddock gratin, warm potato salad, watercress. (F, MU, M)

Carbonnade Flamande, Welsh rarebit, greens (C, SY, M, G)

Contains alcohol

Mushroom & tarragon strudel, Madeira sauce, green beans, wild garlic. (SD, G, N, M) V

Contains alcohol

Dessert

Classic tiramisu (M, G, E) V

(Contains alcohol)

Kentish Gypsy tart with sharp apple sorbet. (M, G, E) V

Coconut milk crème Brûlée, rum-roast pineapple, toasted coconut. (E) V

Contains alcohol

-

Allergens

C Celery, **CR** Crustacean, **M** Milk, **E** Eggs, **F** Fish, **G** Gluten,
L Lupin, **MU** Mustard, **ML** Molluscs, **N** Nuts, **PN** Peanuts,
SD Sulphites, **SY** Soy, **S** Sesame, **VN** Vegan, **V** Vegetarian.

3 courses £21.95

2 courses £19.95



Items on the menu are freshly prepared and further allergen information is available.
All bookings are subject to availability and late changes.