

SUMMER SET MENU

Two Courses £34.00 || Three Courses £39.50

Bakewell Sour
*Macallan 12yo, Cherry Heering,
almond, lemon*
£19

Strawberry Spritz
*Tanqueray No TEN gin, Pimm's,
strawberry, basil, lemon, soda*
& Prosecco
£15

Crémant de Bourgogne Rosé
125ml Glass
£10

Henriot Brut Champagne
125ml Glass
£19

Future Château Blush
Low ABV Rosé
6.5 %
250ml Carafe £15

STARTERS

Salmon Tartare
with spicy miso, avocado
& pickled cucumber

Summer Pea & Mint Soup
with crumbled feta cheese

Burrata & Italian Yellow Bean Salad
grilled peaches, pangrattato,
& acacia honey dressing

Roasted Tiger Prawns
in pil-pil sauce
£6.00 Supplement

MAINS

Fillet of Sea Bream
with braised summer peas
gem lettuce & bacon

Girolle & Globe Artichoke Risotto
with shaved Parmesan

Roast Devonshire Chicken
creamed sweet corn, sautéed girolles,
chicken & tarragon sauce

Chargrilled Yellowfin Tuna Steak
with Sicilian caponata, rocket, Amalfi lemon & wild oregano oil
£16.00 Supplement

SIDE DISHES

Potatoes £7.00
buttered new, chipped or mashed

Steamed Tenderstem Broccoli £7.75
with confit garlic & lemon oil

Rocket & Parmesan Salad £9.75
with aged balsamic

Spinach £7.50
steamed, olive oil, buttered or creamed

Tarragon-Buttered Summer £8.00
Vegetables

Garden Salad £8.75
with honey mustard dressing

Roasted Carrots £ 7.75
with salsa verde

DESSERTS

St. Antoine Comté
with tomato chutney & crackers

English Strawberries
with clotted cream ice cream sandae
& warm scone

Brown Butter Cake
with yoghurt, honey ice cream
& Kentish raspberries

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill.

For allergy and nutritional information please scan the QR code:



ALLERGENS