



APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Heritage sourdough, whipped fennel pollen butter v.	3.25
Petit lucques olives v.	3.50

STARTERS

Soup of the day, sourdough croutons v.	6.25
Chase gin cured salmon, apple, fennel, pickled kale	9.50
Portwood Farm asparagus and Newlyn crab salad	10.00
Orchard fed pork and guineafowl terrine, chorizo salsa, toast	7.00
Crispy lamb Kiev, anchovies, pea and mint	8.00
Heritage beets, Shropshire Blue, pickled walnuts v.	6.50/13.50

MAINS

Line caught Cornish mackerel, roast Nutbourne Farm tomatoes, horseradish crème fraîche	16.00
Whitstable Bay beer battered haddock, chips, minted peas, tartare sauce	15.00
Grilled Scottish sirloin steak on the bone 350g, smoked brisket gravy, chips, pickled cucumber ketchup	28.50
Kentish hop sausage, lentils, pork belly rib	15.00
Kentish Marsh fed lamb Barnsley chop, devilled kidneys, watercress	17.00
Red lentil, sprouting broccoli dhal, cashew, coconut yoghurt, grilled flat bread v.e.	14.00
Burrata, Portwood Farm asparagus, green bean salad, roast pepper & pumpkin seed relish v.	12.50

SIDES

Chips	4.50
Purple sprouting broccoli v.	4.00
Jersey royals v.	4.00
Green salad v.	4.25

DESSERTS & CHEESE

Chase gin posset, rhubarb, shortbread v.	6.50
Egg custard tart, poached apricots v.	6.50
Sticky toffee baked Alaska v.	6.50
Dark chocolate and hazelnut truffle v.	6.50
British cheese board	9.50
Hafod organic Cheddar, Baron Bidgod, Shropshire Blue, quince cheese, roasted grapes	

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK A TEAM MEMBER FOR MORE DETAILS**

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.