



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
Chapel and Swan oak smoked salmon, whipped wasabi crème fraîche, fried capers	9.50
Spiced fish cake, Newlyn crab salad, mustard	9.00/15.00
Orchard fed pork and guineafowl terrine, chorizo salsa, toast	7.00
Crispy lamb Kiev, anchovies, pea and mint	8.00
Heritage beets, Blue Monday, pickled walnuts v.	6.50/13.50

MAINS

Cornish ray wing, caper, almond, cucumber, lemon butter	17.00
Whitstable Bay beer battered haddock, chips, minted peas, tartare sauce	15.00
Grilled ribeye steak 250g, beef dripping toast, bone marrow gravy	24.00
Kentish hop sausage, lentils, pork belly rib	15.00
Chicken schnitzel, fried heritage Legbar egg, bacon crumb, capers	16.00
Artichoke, sweet potato hash brown, chanterelles, burnt onions v.e.	14.50
Burrata, asparagus, green bean salad, roast pepper and pumpkin seed relish v.	12.50

SIDES

Chips	4.50
Buttered kale tops v.	4.00
Jersey royals v.	4.00
Green salad v.	4.25

DESSERTS & CHEESE

Sticky toffee baked Alaska v.	6.50
Almond Bakewell tart, sour cherries v.	6.50
Dark chocolate and hazelnut truffle v.	6.50
Chase gin posset, rhubarb, shortbread v.	6.50
British cheese board	9.50
Hafod organic Cheddar, Baron Bigod, Blue Monday, 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.