



TASTING MENU - £49PP

AUTUMN

BREAD

Freshly baked with salted Kentish butter

CARLINGFORD ROCK OYSTER

Fried in herb panko breadcrumbs with kimchi, yuzu & oyster leaf

OR

DUCK LIVER PARFAIT

Toasted brioche, pink pepper & fig chutney & duck scratchings

SEA-CUTERIE

Cured Chalk stream sea trout pastrami with dill pickle relish & Hinxden creme fraiche

OR

KENTISH CHICKEN

Chicken thigh kiev, crown prince squash, late summer corn & sage butter

HALIBUT

Whipped smoked cod's roe, monksbeard, mussel & dill cream with a seaweed cracker

OR

OLD SPOT PORK

Hispi cabbage, smoked apple butter, crispy ham hock

ICE LOLLY

Sloe gin, hedgerow blackberry & fizzy lemon sherbert

BONFIRE APPLE

Toffee apple bavarois, sticky toffee sponge, stem ginger, bramley apple & pumpkin seed praline

OR

ICE-CREAM SANDWICH

Peanut butter parfait, miso & sea salted caramel, almond cookie & caramelised banana

LOCAL SUPPLIERS

A huge thank you to our beloved suppliers for making our jobs a little easier & who we are proud to work closely with everyday

Fish from Jason at Fruits de Mer in Broadstairs
Meat & Game from Carl Worgan's in Bridge
Fruit & Vegetables from Trevor in Canterbury

CHEESE COURSE

£13 Supplement

An award winning artisan cheese Baron Bigod served with a Kentish cobnut & buttermilk waffle & autumn truffle honey

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL WHICH IS SHARED AMONGST THE ENTIRE TEAM