



SPRING DINNER

RECOMMENDED APERITIFS

Rathfinny Classic Cuvee 15 | Greensand Ridge & Tonic 9.75

TO START

Jerusalem Artichoke Soup, Hazelnut Pesto (V)

Chalk Stream Trout, Lime, Fennel & Buttermilk Dressing

New Forest Asparagus, Whipped Truffle Mascarpone, Egg Yolk Puree (V)

Braised Ham & Chicken Terrine, Liver Parfait, Apple Gel, Milk Loaf

Native Lobster Ravioli, Kohlrabi, Lobster Bisque (£5pp supplement)

TO FOLLOW

Welsh Rarebit, Leeks, Confit Root Vegetables, Roasted Onion & Thyme Tea (V)

Brixham Sea Bass, White Asparagus, Spinach, Monks Beard & Verjus Butter Sauce

Romney Lamb, Carrot & Star Anise, Pulled Shoulder, Madeira Gravy

Norfolk Black Chicken, Wild Garlic, Celeriac, White Bean, Chorizo & Morels

FOR TWO TO SHARE

Rib of Longhorn Beef, Dauphinoise Potatoes, Bitterleaf Salad, Bearnaise Sauce & Tewkesbury Mustard (£15pp supplement)

ON THE SIDE 6.5

Jersey Royals, Mint

Cavolo Nero, Chimichurri

TO FINISH

Frozen Yogurt, Clock House Honey, Mango & Fennel Meringue (V)

Yorkshire Rhubarb & Pistachio Paris-Brest (V)

Dark Chocolate Mousse, Berry Compote, Chocolate Soil & Aged Balsamic (VE)

Cashel Blue, Golden Syrup Flapjack & Walnut Ketchup (V)

British Cheese Selection & House Chutney (V) (£5 Supplement)

TWO COURSES 50 | THREE COURSES 65



OUR SUPPLIERS

The Bread Smith, Tunbridge Wells

Hinxden Dairy, Cranbrook, Kent

Sankeys Fishmongers, Tunbridge Wells, Kent,

LAM, Wheatsheaf Farm, Sittingbourne, Kent

North Charcuterie, East Farleigh, Kent

David Catt & Sons, East Hall Farm, Maidstone, Kent

The Cheese Shop Tunbridge Wells, Kent

Longcroft & Old, Smithfield Market, London

Tunbridge Wells Coffee Roastery, Kent

OUR HOMES

Kingdom, Penshurst – www.thiskingdom.co.uk

The Swan, Tenterden – www.swanchapeldown.co.uk