

# Table d'hôte lunch menu

## Starter £ 6.00

White onion soup, almond pesto, Ashmore cheese beignet  
Croustillant of Alkham Valley rabbit, honey soused vegetables  
Tartare of Scottish salmon, pickled rock samphire, fennel

## Main course £ 12.50

Braised Alkham mutton, spring vegetables, ramson mash, Berkswell cheese dumpling  
Fillet of cod, kipper dauphine, sea aster, beetroot & capers  
Wild mushroom pave, Jerusalem artichoke & red wine butter sauce

## Dessert £ 5.50

Kentish rhubarb Eton mess  
Earl grey crème brulée, confit orange madeleine  
Chef's cheese plate of the day  
Cheese from the trolley (£ 3.50 supp)

*Two courses £ 17.50 ----- Three courses £ 22.50*

*Wine of the week – Oveja Negra Cabernet / Syrah, Chile - 'Ripe, jammy, full bodied'*

*125ml glass - £ 5.75 - 375ml carafe - £ 14.00*