

Tasting

Harvested & foraged

Purple sprouting broccoli soup

almond pesto

Beetroot & broad bean salad

wild chervil, crème fraiche, Seville orange

Ramson pannacotta

honey soured vegetables, Berkswell sable

Fried duck egg

Jerusalem artichoke, dittander oil & leeks

Garden of England

asparagus, Canterbury cheeses, St Georges mushrooms

Banana soufflé

tonka bean ice cream, toffee sauce

Farmed & fished

Ham consommé

white beans, poached quail & chive oil

Beetroot marinated trout

cauliflower cream, soured beetroot, confit pink grapefruit

Alkham Valley rabbit

rilette of leg & smoked loin, carrot salad, Douglas fir

Fillet of English channel bass

asparagus, squid ink beignet, Jerusalem artichoke, sea arrow grass

Rump of Dexter Beef

Littlebourne snails, 3 point garlic & bone marrow

Banana soufflé

tonka bean ice cream, toffee sauce

Six courses £ 45

Six courses £ 55

Cheese as an extra course - £ 9.00 per person

(6 x 75ml glasses of Sommelier selected wines £ 27.50)

(6 x 75ml glasses of Prestige & Vintage wines £ 55.00)

If ordered, the tasting menu must be taken by the whole table