

# Tasting

Harvested & foraged

**Sweetcorn veloute**

chive oil, roast peppers

**Roast beetroot & orange salad**

Kent blue & dittander

**Nasturtium pannacotta**

soused carrots, hazelnut pesto

**Deep fried duck egg**

Jerusalem artichoke, pickled girolles & foraged watercress

**Truffled pithivier of butternut squash**

fondue of leek & Twineham Grange

**Quince soufflé**

Bay leaf ice-cream

*Six courses £ 45*

Farmed & fished

**Sweetcorn veloute**

chive oil, veal belly

**Dressed Dover caught crab**

roast red pepper, avocado & confit lime

**Bresola of duck**

torchon of foie gras, soused cherries, toasted brioche

**Fillet of sea bass**

cauliflower, curried mussels & sea arrow grass

**Loin of Godmersham venison**

root vegetable pan haggerty,  
Sussex blue dauphine, elderberries

**Quince soufflé**

bay leaf ice-cream

*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)*