

# Tasting

Harvested & foraged

**Kentish spinach veloute**  
globe artichoke & confit garlic

**Pressed plum tomato & basil terrine**  
Stonegate goats cheese, sun blushed cherry tomatoes

**Wild watercress pannacotta**  
cobnuts & beetroot

**Poached duck egg**  
straw potato, garden peas & roast red pepper

**Cannelloni of wild mushrooms**  
ragout of summer vegetables, black truffle

**Bramble & apple soufflé**  
vanilla ice-cream

*Six courses £ 45*

Farmed & fished

**Kentish spinach veloute**  
snail, pancetta & garlic croquette

**Dressed Dover caught crab**  
roast red pepper, avocado & confit lime

**Crisp pigs head & trotter**  
cauliflower picallili, fried quails egg

**Fillet of turbot**  
swiss chard, beetroot, sea purslane & smoked salmon

**Romney Marsh lamb loin**  
confit lambs kidney, salardaise potato,  
marrow & navarin jus

**Bramble & apple soufflé**  
vanilla ice-cream

*Six courses £ 55*

*Cheese as an extra course - £ 9.00 per person  
(6 x 75ml glasses of selected wines £ 27.50)  
(6 x 75ml glasses of selected Prestige wines £ 55.00)*