

Table d'hôte dinner menu



Starter

Potato & chive soup

White truffle oil

Tartare of Scottish salmon

garden herb crème fraîche, cucumber relish

Pressed ham hock terrine

caramelised apple dressing

Main

Venison haunch steak

steamed venison pudding, roast carrot puree & confit red onion

Roast fillet of local cod

new potato terrine, celeriac & a ragout of sea astor, cockles & pancetta

Twice baked Duddleswell ewes milk cheese soufflé

beetroot puree, globe artichokes, green bean salad

Dessert

Banana soufflé

tonka bean ice cream & caramel sauce

Dark chocolate brownie

roast pineapple & mango parfait

Plate of Kentish cheeses

grape chutney, biscuits (£ 3 supplement)

3 Course £ 22.95 --- 2 Course £ 17.95