Table d’hôte lunch menu

Leek & potato soup, white truffle oil

Curried carrot pannacotta, fresh mango, micro coriander, cumin lavoche

Fillet of black bream, black olive tapenade, sun blushed tomatoes, confit fennel

Chicken liver parfait, rhubarb pickle & warm toast

Slow roast shoulder of lamb, fondant potato, creamed greens, pea puree

Seared Guston court calves liver, crisp air dried ham, red onion marmalade & creamed potato

Pan roast fillet of huss, new potato terrine, cockles, pancetta & sweetcorn

Wild mushroom, foraged watercress & broad bean risotto, shavings of old Winchester

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Banana sponge pudding, caramel sauce, pistachio ice cream

Dark chocolate brownie, strawberry Eton mess, strawberry sorbet

Passion fruit souffle, ginger parkin ice cream

Selection of Kentish cheeses & biscuits

3 Course £ 19.50 --- 2 Course £ 15.50

Coffee £ 2 Latte or Cappuccino £ 2.50 Petit Fours £ 1.50