

# STARTERS

FOR THE TABLE v

London sourdough, salted butter, Marmite butter 2.5

GARDEN PEA, BROAD BEAN AND MINT SOUP v gf

Westcombe ricotta 9.5

BEETROOT CARPACCIO ve gf

horseradish cream, balsamic caviar, vegan honey dressing 12.50

FRIED CLARENCE COURT EGG

green asparagus, Cobble Lane speck 13.50

HERRING RILETTE

pickled Yorkshire rhubarb, melba toast 13.50

SWAN PRAWN COCKTAIL gf

avocado puree and dried cherry tomato 14.5

SCOTTISH BEEF TARTAR gf

potato waffle crisp 15

---

# VEGETARIAN & FISH

GRILLED POLENTA STEAK ve gf

baby artichoke, Kalamata olives, roasted cherry tomato, herb oil 20.5

SPRING VEGETABLE TART v

green asparagus, peas, broad beans and wild garlic in a puff pastry case, wild mushroom sauce 22

ROASTED CORNISH COD gf

green asparagus, peas, broad beans, wild garlic, vegetable broth 27.5

ROASTED SOUTH COAST WILD MONKFISH gf

artichoke barigoule 32

# MEAT

ROASTED KENTISH CHICKEN gf

green asparagus, mash potato, creamy wild mushroom sauce 28.5

POACHED ROSE VEAL CHEEK gf

baby turnips, baby leek, carrot, veal broth 29.5

250g SCOTTISH RIBEYE STEAK

skinny chips, baby gem salad, bearnaise or peppercorn sauce 38.5

HERB-CRUSTED SADDLE OF WELSH LAMB FOR TWO

roasted Jersey Royals, green beans, lamb sauce 68

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

roasted Jersey Royals, green beans, peppercorn sauce 85

---

## SERVED ON A SUNDAY

HALF A ROASTED KENTISH CHICKEN

roasted potatoes, stuffing braised red cabbage, Yorkshire pudding and homemade gravy 22.5

ROASTED SCOTTISH SIRLOIN

roasted potatoes, parsley & breadcrumb bone marrow, carrot, Yorkshire pudding, homemade gravy and horseradish cream 24.5

---

# SIDES

OAK LEAF SALAD, PECAN NUTS,  
HONEY AND MUSTARD DRESSING ve gf 5

STEAMED TENDERSTEM BROCCOLI ve gf 5.5

ROASTED JERSEY ROYALS, PARSLEY ve gf 5.5

MONTGOMERY CHEDDAR CAULIFLOWER  
CHEESE 6.5

HERITAGE CARROT, LABNEH, HERB OIL v gf 6.5

SKINNY CHIPS ve gf 5  
+ PARMESAN AND TRUFFLE OIL v gf 7.5

# DESSERTS

BAKED YUZU AND KENTISH STRAWBERRY CHEESECAKE v  
strawberry salsa, strawberry sorbet and white chocolate 9

STICKY TOFFEE PUDDING v  
steamed date sponge, hot butterscotch sauce, vanilla bean ice cream 9

CHOCOLATE NEMESIS v  
warm fudgy chocolate cake, hazelnut praline ice cream, chocolate sauce  
and hazelnut tuille 9

TROPICAL ROULADE v  
vanilla sponge rolled with a mango & passion fruit gel and a vanilla bean  
namelaka, served with tropical sorbet, tropical salsa, lime zest 9

CHILLED RICE PUDDING ve gf  
topped with poached Granny Smith apple, consome and crumble 9

---

## NEAL'S YARD CHEESE 15.5

SHROPSHIRE BLUE Nottinghamshire  
a creamy, savoury cow's milk cheese with a slightly peppery blue flavour.

WESTCOMBE CHEDDAR Somerset  
a smooth, well rounded farmhouse Cheddar from Somerset, selected for  
its warm, lingering flavours and happy balance of creaminess and acidity.

BARON BIGOD Suffolk  
This Suffolk Brie-style cheese has a silky breakdown under the rind and  
balances a clean lactic brightness with mushroomy, vegetal notes.

Served with a pear, date and ale chutney, grapes and a selection of  
crackers