



## july lunch

12.30 – 2.30 tuesday – saturday

sourdough, salted butter 2.5

### small plates

griddled courgettes, shaved spenwood, preserved lemon 7

heritage tomatoes, chargrilled spring onions, croutons, sherry & basil dressing 7

roasted beetroot, chargrilled celery, walnut 7

seared diver scallops, garden peas, broad beans, british chorizo crumb MP

soused mackerel, new potatoes, cucumber, samphire, crème fraîche 8

creedy carver duck, crispy skin, redcurrants 8

house terrine, pickles, toasted sourdough 7

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

### mains

day boat fish of the day MP

chargrilled broccoli, chilli, gnocchi, hazelnuts 14

dingley dell pork belly, fennel, apple, greens 16

lamb rump, runner beans, slow roasted cherry tomatoes, anchovy 18

hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, béarnaise 17

handcut chips 3.5 new potatoes 3.5 buttered greens 3 green salad 3

### puddings

summer fruits, strawberry sorbet, honeycomb, mint & lime syrup 6

lemon syllabub, zest, pistachio biscuit 6

chocolate torte, kentish cherries 7

ice creams & sorbets 2/scoop

british cheese, chutney, oatcakes 10

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

*If you have an allergy or intolerance please ask for our Allergen Data Sheet.*

*A discretionary 12.5% service will be added to your bill and then distributed to staff and HMRC.*

*Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes.*

*The art for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details.*