



saturday lunch

12.30 – 2.30

lamberts' sourdough, home churned butter 3

small plates

heritage tomatoes, sourdough croutons, charred spring onions, lovage 8

chargrilled leek, gribiche, toasted hazelnuts 7.5

english peas, fresh cheese, baby fennel, spinach 8

smoked mackerel, gooseberry, sorrel 7

chargrilled sardine, heritage tomato salad, toasted sourdough 8

cured duck breast, damsons, kentish cobnuts 8

house terrine, pickles, toasted sourdough 8

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

mains

day boat fish of the day MP

chargrilled provençal vegetables, aubergine caviar, smoked garlic, rocket - *vegan, gf* 14

lamb rump, borlotti beans, roasted red onions, cherry tomatoes, mint pesto 18

guinea fowl, wilted gem, peas, bacon, dijon mustard 18

hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, pepper sauce 18

sides

handcut chips 3.5

parsley buttered new potatoes 3.5

bobby beans, radish, mustard 3.5

puddings

roast plums, lapsang poached pears, granola, almond milk sorbet - *vegan* 7

burnt lemon tart, english raspberries 7

chocolate mousse cake, chantilly cream 7

ice creams & sorbets 2/scoop

british cheese, quince jelly, 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.