



saturday lunch

12.30 – 2.30

lamberts' sourdough, home churned butter 3

small plates

salt baked celeriac, caramelised apple, smoked walnuts - *vegan* 8

chargrilled leek, gribiche, toasted hazelnuts 7.5

fresh curd, chanterelles, watercress, preserved lemon 8

cured chalk stream rainbow trout, chicory, elderflower & lemon dressing 7

chargrilled sardine, heritage tomato salsa, toasted sourdough 8

cured duck breast, damsons, kentish cobnuts 8

ham hock terrine, chutney, pickles, toasted sourdough 8

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

mains

day boat fish of the day MP

heritage squash wellington, smoked cauliflower, black cabbage, truffle oil - *vegan* 14

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

game of the day – *depends on the huntsman's aim* MP

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

dark chocolate & salted caramel pot, honeycomb 5

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.