

Set Menu

£35.00pp for 3 courses

To Start

Chicken terrine, sage and onion chutney, chicken sauce (SU)

~

Salmon fishcake, tartare sauce, winter leaves, vinaigrette (G, SU, E, MU)

~

Spiced parsnip soup, onion bhaji, raita (MI, TG)

All served with artisan bread (G)

Followed by

Breaded pan-fried supreme of Kentish chicken, wild garlic butter, salsa verde (G, MI, MU)

~

Belly of Egerton pork, caramelised apple, 'Biddenden Cider', grainy mustard cream sauce (SU, MI, MU)

~

Roasted garden vegetable and lentil Wellington, celeriac puree (G, MI)

All served with honey roast parsnips, whole cider braised carrots, buttered cabbage, roast potatoes (SU, MI)

And to finish

Marmalade bread and butter pudding, 'Hinxden Farm Dairy' cream (E, MI, G, SU)

~

Sticky toffee pudding, caramel sauce, vanilla ice cream (SU, MI, E, G)

~

Seasonal fruit crumble, 'Hinxden Farm Dairy' cream (MI, G)

CL=Celery G=Gluten TG=Traces of Gluten CR=Crustaceans E=Eggs F=Fish L=Lupin MI=Milk MO=Molluscs
MU=Mustard P=Peanuts S=Sesame SO=Soya SU=Sulphites NU=Nuts TCR= Traces of Crustaceans TMO=Traces of Molluscs

Available Thursday to Saturday for lunch 12:00-15:00 from 1st February to 31st March