

# Set Menu

£35.00pp for 3 courses

## To Start

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

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

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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)

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

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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)

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

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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 1<sup>st</sup> February to 31<sup>st</sup> March