

The Classic Collection Spring

Starters

£7.90

Orchard Farm Ham Hock Terrine with Poached White Raisins & Pear Chutney

Confit Corn Fed Chicken Croquettes with Gloucestershire Old Spot Pancetta, Poached Hen

Egg & Lemon Thyme Dressing

Home Cured Beetroot Gravadlax with Chargrilled Olive Bread & Aioli

Green Bean & Tomato Tartare Salad (v)

Main Courses

£18.40

Oven Roasted Corn Fed Chicken, Dauphinoise Potato with Ribbons of Carrot & Courgette

Braised Lamb Shank with Olive Oil Mash & Baby Roots

Deconstructed Essex Beef & Ale Pie with Guinness Shot & Savoy Cabbage Bubble & Squeak

Roast Supreme of Chicken, Sweet Potato Dauphinoise & Glazed Root Vegetables

English Wild & Field Mushrooms with Leek, Goats Cheese Bon-Bons & Broad Bean Puree (v)

Desserts

£7.70

Chocolate Marquis with Salted Caramel Sauce

Fine Kentish Braeburn Apple Tart & Apricot Ice Cream

Saffron & Vanilla Crème Brûlée

Platted British Cheese Course

All prices are subject to VAT



The Contemporary Dining Menu Spring

£42.00 per person

Starters

Razor Clam Ceviche with Limon, Chilli Cress & Pomegranate Salad
Smoked Beef Carpaccio with Truffled Artichoke Puree & Watercress
Home Smoked Dorset Trout with Endive & Orange
Twice Baked Goats Cheese Soufflé with Chilli & Rhubarb Chutney (v)

Main Courses

Herb Crusted Kent Lamb Fillet, Smoked Carrot Puree, Glazed Golden & Red Baby Beetroot with Mushroom Scented Jus
Roast Barbary Duck with Rainbow Chard, Warm Pickled Beetroot & Roast Squash Puree with New Potato Crisps
Pan Roasted Turbot, Steamed Mussels & Clams with Warm Watercress Cream
Chargrilled Cauliflower Steak, Gorgonzola Risotto, Pea Puree & Black Ash Truffle Oil (v)

Desserts

A Celebration of Rhubarb
Rhubarb Sorbet, Vanilla & Rhubarb Parfait & Rhubarb Jel
Textures of Spring
Beetroot & Valrhona Ganache with Salted Caramel Crumbs & Yuzu Ice Cream
Black Forrest & Cherry Picker Marquise with Sour Cherry Compote
'The Orangery'
Orange Panna Cotta, Blood Orange Jelly & Marmalade Ice Cream

All prices are subject to VAT

