



LUNCH MENU – ALLERGENS

If you have a food allergy or intolerance, please inform a member of the team before placing your order. Please be aware that all our dishes are prepared in a mixed kitchen where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens.

C-CELERY G-GLUTEN CR-CRUSTACEAN E-EGGS F-FISH L-LUPIN M-MILK

MO-MOLLUSCS MU-MUSTARD N-NUTS P-PEANUTS SE-SESAME S-SOYA SU-SULPHITES

NIBBLES

(v) Nocellara olives

Smoked paprika- seasoned pork puffs

Maldon Blackwater oysters

Sourdough, malted butter

TO START

Fried duck egg, Parma ham, asparagus, croutons, caper butter

E/SU/G/M

Dry-aged steak tartare, cornichons, capers, smoked egg yolk, sourdough

S/G/E/F

(vg) Freekah, broccoli, sherry-pickled enoki mushroom, parsley and almond salad

G/SU/N

Mixed fish platter – Adnams gin-cured salmon, crab rillettes, roll mop herring, Cley

Smokehouse whipped cod roe, Maldon Blackwater oysters, pickled cockles, crevettes, house salad, rye bread (2 people sharing or 1 person main course)

F/MO/CR/MU/E/M/G

Warm, shredded ham hock, smoked Cheddar, tarragon and mustard espuma, pickled apple, pork puffs, sourdough

M/MU/SU/G



MAINS

(vg) Freekah, broccoli, sherry-pickled enoki mushroom, parsley and almond salad	G/SU/N
Warm, shredded ham hock, smoked Cheddar, tarragon and mustard espuma, pickled apple, pork puffs, salad, new potatoes	M/MU/SU/G
Dry-aged Ribeye, bone marrow, melted onion, Béarnaise, triple-cooked chips	MU/M/E/SU/C
Battered monkfish, triple-cooked chips, tartare sauce, green split pea purée	G/E/F/SU
Rump and Chuck steak burger, brioche bun, beer-barbecue sauce, cabbage, dill and gherkin slaw, smoked Applewood cheese	G/MU/M/C/E
Breast of guinea fowl, braised leg, wild garlic, sprouting broccoli, morels	S/M/SU
Poached and scorched Loch Duart salmon, sprouting broccoli, lemongrass and crab miso, chilli oil	F/SU/S
(vg) Caramelised cauliflower, leaf spinach, pine nuts, parsley, yuzu and saffron	S
Roast Sirloin of aged beef, Yorkshire pudding, traditional accompaniments	C/G/E/M/MU/SU

PUDDS

Banana bread-pudding, coconut sorbet, mango and lime curd	M/E/G/N
Rhubarb jelly, vanilla custard, almonds, yoghurt sorbet, gin espuma	M/E/G/N
Dark chocolate delice, praline mousse, white chocolate sorbet	S/G/M/E
Selection of British cheeses and tracklements	M