



dinner menus

STARTERS

Citrus Cured Salmon
Salmon citrus gravlax, rye bread, lemon dill dressing

Goats Curd Crème Brûlée (V)
Golden sultana's, lavender biscotti, grape mustard dressing

Beetroot Panna Cotta (V)
Biscotti, Honeycomb, Walnut Crumble

Smoked Mackerel Rillettes,
Spring onion, breakfast radish

Twice Baked Cheese Soufflé (V)
Celery, apple, walnut vinaigrette

Confit Smoked Chicken Terrine
Smoked milk & spinach panna cotta

Pressed Pigeon terrine
Beetroot, Juniper, Apricot gel

Ampersand "retro" Prawn Cocktail
Avocado, prawns, tomato bois boudrin

MAINS

Braised Feather Blade of Beef
Horseradish, butted green beans, red wine jus

Roast Chicken
Red pepper potato, braised apple, red cabbage, chardonnay jus

BBQ Pork Belly
Cumin potato, confit of pickled coleslaw, smoky jus

Fennel, Pea & Sweetcorn Fritter
Honey Turnips, Heritage Carrots, Saffron Cream (V)

Smoked Carrot & Caraway Pie
Saffron potato, roasted carrots celery jus (V)

Goats Cheese and Red Pepper Pithivier
Smoked Carrot puree, seasonal greens and Beurre blanc Sauce (V)

Gressingham Duck
Smoked pumpkin, buttered cabbage, marjoram jus (£3 Supplement)

Breast of Guinea Fowl
Tomato crusted confit leg, gratin potato, savoy cabbage (£3 Supplement)

Rosemary Rump of Lamb
Lamb breast, celeriac puree, roast shallots, smoked mac 'n' cheese (£3 Supplement)

Coriander Crusted Tuna
Sweet potato, cashew ginger salsa, bok choy (£4 Supplement)

Fillet of Beef
Beef shin & horseradish pie, smoked potato, swede (£5 Supplement)

DESSERTS

Dark Chocolate Delice
Roasted White Chocolate, Milk Chocolate Mousse, Chili Hazelnut

Raspberry Shortbread
Mascarpone cream, raspberries, raspberry sorbet

Chocolate & Beetroot
Rich Dark Chocolate Tart, Beetroot ice cream

Vanilla Pod Crème Brûlée
Pistachio shortbread

Trio of Kentish Apple
Green apple sorbet, apple frangipane, macadamia

Passionfruit Tart
Coconut sorbet, muscovado meringue kisses

"Great British Classic"
Summer pudding, trifle, sticky toffee cake pop (£3 Supplement)



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