



Mother's Day Menu

(Sunday 19th March. Food served until 9pm)

3 courses £36 per person / Children (12 and over) £20.

3 courses after 6.30pm £30 per person / Children £15

£10 deposit per person required at booking stage. No pre-order required. Each mum will receive a special gift on the day.

Nibbles

Flatbreads - Garlic & rosemary (VG) 5.5 • Caramelised onion & mozzarella 6.5 • Nigella seeds, sumac & cheese (VG) 5.5 • Freshly baked bread, olive oil, balsamic (VG) 4.5 • Hickory smoked nuts (VG) 4 • Harissa hummus & flatbread (VG) 4.5 • Sweet Sicilian olives (GF, VG) 5

Starters

Thai carrot & coconut soup, freshly baked bread (GF, VG)
Seared king scallops, spring pea, rhubarb, crispy broad beans*(GF)
(Supplement £3 for starters, £6 for main course)
Teriyaki salad, "eat planted" chicken, baby gem, avocado, radish, bean sprout, coriander (VG)*
Rye Bay mackerel fillet, heritage cauliflower salad, avocado crème fraiche (GF)
Spiced halloumi fries, pomegranate, sumac yoghurt, garlic flatbread (V)
Ham hock & Ashmore cheddar croquettes, rhubarb chutney, crusty bread
Spring lamb pizzette, radish salad, mint & pea chimichurri *
King prawn nachos, pico de gallo, jalapeno, cheese, coriander

Main course size available for dishes displaying *

Mains

Traditional roast sirloin of British beef, roast potatoes, vegetables, Yorkshire pudding & gravy
21 day matured English fillet steak, cheese & herb potato gratin, roasted salsify, purple sprouting broccoli, Black truffle hollandaise (GF) (Supplement £6)
Souvlaki chicken thigh kebab, skin-on fries, flatbread, garlic & dill sauce, barrel-aged feta salad
Beetroot & goat's cheese gnocchi, spinach, broad beans, peas, wild garlic pesto (V) (VG available)
Rye Bay whole plaice, Jersey Royals, purple sprouting broccoli, caper butter sauce
Mediterranean power bowl, organic quinoa, artichoke, Kalamata olives, avocado, tomato, cucumber, oregano (VG)
King prawn linguine, chilli, ginger, spring onion, rocket (GF available)
Prosciutto crudo pizza, buffalo mozzarella, Twineham parmesan, rocket, garlic, oregano
Romney Marsh lamb shoulder, Israeli cous cous, spring greens, mint sauce

Puddings & Cheese

Kentish apple & rhubarb crumble, clotted cream ice cream
Lemon posset, vanilla shortbread (GF)
Chocolate tart, black forest gateau ice cream
Pineapple & coconut panna cotta, pineapple & kiwi salsa, elderflower sorbet (VG)
Sticky toffee pudding, sea salted caramel & rhubarb ice cream
Selection of Callestick farm ice cream & sorbets, brandy basket, berry sauce
Ice cream - Strawberry, clotted cream vanilla, chocolate, honeycomb, salted caramel & rhubarb, black forest gateau
Sorbet - lemon, raspberry, mango, blood orange, elderflower
Selection of vegan ice creams, strawberry, chocolate, vanilla bean
British cheese plate, Ashmore Cheddar, Kentish blue Stilton, Somerset brie, celery, grapes, quince jelly, savoury biscuits (Supplement £3)

Before you order, please inform a member of staff if you have a food allergy or intolerance
GF – dishes can be made gluten free friendly, not 100% gluten free, V - vegetarian dishes, VG - vegan dishes.

A discretionary 12.5% service charge will be added to your bill
100% of the service charge is shared equally with the team.

