

FRANK

Ginatra

MENU

£85PP

STARTERS

Ham hock & duck leg terrine, spiced plum chutney, sourdough bread (GF)

Sloe gin cured salmon, avocado, lime creme fraiche, potato & dill blinis

Grilled Tiger prawns, garlic chilli butter, kohlrabi, pineapple, radish & coriander salad (GF)

Baked camembert, honey & truffle honey, candied nuts, bread sticks (GFA)

Heritage beetroot & fig salad, baby gem, Kentish cobnuts, herb & Jerez sherry vinaigrette (VG)

MAINS

Marden venison steak, crispy Anna potato, heritage kale, wild mushroom, juniper berry sauce (GF)

Wild halibut fillet, fondant sweet potato, tenderstem broccoli, Devon crab & prosecco sauce

Guinea fowl supreme, spicy nduja tortellini, baby vegetables, wilted spinach, port wine jus

Romney Marsh lamb rump, pumpkin, beetroot & sage ratatouille, cavolo nero, mint sauce

Jerusalem artichoke & black truffle risotto, parmesan, herb & radish salad (V, VGA)

PUDDINGS

Dark chocolate & Cointreau fudge cake, millionaire shortbread ice cream (VGA)

Caramelised lemon tart, gin & lemon sorbet

Panettone bread and butter pudding, orange custard

Winter berry & pineapple mess, Chantilly cream, meringue, passionfruit coulis

Selection of Kentish cheeses - Ashmore cheddar, Staplehurst blue, Bowyer's brie, quince jelly, biscuits (£3 supplement)

VG - Vegan // V - Vegetarian // GF - Gluten Free // GFA - Gluten Free Available // VGA - Vegan Available
*Game dishes may contain lead shot DESPITE OUR BEST EFFORTS, DUE TO THE NATURE OF OUR KITCHENS,
WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE FREE FROM ANY ALLERGEN