

NEW YEAR'S EVE

FOR THE TABLE

Freshly baked bread, olive oil, balsamic (VG) 4.75
Serrano ham & cheese croquettes 5.5
Sweet Sicilian olives (GF,VG) 5
Harissa hummus, garlic flatbread (VG,GFA) 4.95
Paddock Wood chorizo, paprika aioli 6.5
Halloumi fries, spicy buffalo mayo (V) 5.95

STARTERS

Marden wild duck terrine, celeriac & apple remoulade, sourdough bread* (GFA)
Yuzu & ginger cured salmon, coriander & lime crème fraiche, potato blinis
Baked Camembert, black truffle honey, walnut herb crumb, breadsticks (GFA)
Monkfish cheeks skewer, avocado & tomato tartare, mango salsa
Burrata & fig salad, baby gem, toasted seeds, pomegranate molasses dressing (VGA,GF)

MAINS

Sevenoaks venison steak, potato gratin, cavolo nero, wild mushroom, whiskey & mustard sauce* (GF)
Rye Bay cod fillet, crab & lemon risotto croquette, tenderstem broccoli, lemon & caper sauce
King prawn, mussel & spicy Nduja tagliatelle, cherry tomatoes, garlic, Wildshark Pinot Gris, herbs, parmesan (GFA)
Romney Marsh lamb rump, roasted celeriac, baby vegetables, heritage kale, aged balsamic sauce (GF)
Heritage beetroot & goat's cheese risotto, minted radish salad (V,VGA,GF)

PUDDINGS

Dark chocolate & amaretto tart, millionaire shortbread ice cream
Roasted pineapple, gin & lemon sorbet, passion fruit coulis (VG)
Mary Berry's tipsy trifle, soft serve ice cream, Swiss roll, sherry coulis, custard, Winter berries
Vanilla cheesecake, honeycomb crumb, pink champagne sorbet
Kings of Kentish cheese - Ashmore cheddar, Staplehurst blue, Bowyer's brie, quince jelly, biscuits

TEA. COFFEE & PETIT FOURS

VG - Vegan // V - Vegetarian // GF - Gluten friendly // GFA - Gluten Free available // VGA - Vegan available *Game dishes may contain lead shot

DESPITE OUR BEST EFFORTS, DUE TO THE NATURE OF OF OUR KITCHENS, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE FREE FROM ANY ALLERGEN



