

Sandwiches (12pm-4pm)

Veal escalope, Heritage tomato, lemon mayo sandwich, fries	13.5
Burrata, cheddar, kimchi toastie, fries (V)	13

Starters

Mushroom, sweet potato, black bean adobo tacos, feta, pickled onions (x3) (VeO)	14
Grilled nectarine & Beauviale blue salad, toasted almond, pickled kohlrabi (V)	11.5
Saute Padron peppers, grilled tomato & garlic bread, aioli (VeO)	11
Mushroom and goats cheese croquettes, truffle mayonnaise (V)	11
Beef carnitas tacos, tomatillo salsa, onion & coriander (x3)	14.5

Mains

Suffolk pork loin chop, red wine gravy, roast summer veg	21.5
Greek salad & Medita cheese (V) (add Cornish smoked salmon 3.5) <i>(cucumber, Heritage tomato, greek dressing, cheese, peppers, olive)</i>	14
35 day-aged Galloway rump au poivre, potato rosti, spinach, pepper sauce	26.5
Truffled mushroom, burrata & prosciutto lasagne, tomato & red onion salad	15
Jerk chicken, slaw, fried plantain, crispy leeks, flatbread	16.5
Pan roasted whole plaice, green peppercorn sauce, new potatoes, rainbow chard	20
Ratatouille stuffed aubergine, pinenuts, pickled onions, padrons (Ve)	16.5
'Laverstoke farm' burrata, Kentish mushrooms, sourdough toast <i>(pickled shitake mushrooms, garlic & parsley fried lions mane mushrooms)</i> (V)	15
Fried chicken Caesar burger, parmesan, bacon, lettuce, fries <i>(add truffle cheese sauce to fries 2)</i>	16.5
Grilled Beef burger, American cheese, bacon & balsamic chutney, gherkins, mayo, lettuce, pickled red onion, fries <i>(add truffle cheese sauce to fries 2)</i>	16.5

Sides

Fries / with truffle cheese sauce (Ve/V)	5/7
Heritage tomatoes, feta, sherry vinaigrette (V)	6
Turkish potatoes (hot sauce, mint yoghurt, feta) (V)	7
Garden salad, sherry vinaigrette (Ve)	6
Kentish roast squash, courgettes, peppers (V)	6

(V) vegetarian - **(Ve)** vegan - **(Vo)** Vegetarian option **(VeO)** vegan option

~ For any allergens, please speak to a member of our staff*