

Aperitifs

'Chalklands', Classic Cuvée Brut NV Simpsons Wine Estate, Kent	11
'Canterbury' Sparkling Rosé, Brut 2020 Simpsons Wine Estate, Kent	11.5
Margarita – reposado tequila, lime juice, Cointreau	10
Mojito – Havana Especial, lime, mint, soda	10
Negroni – gin, Campari, sweet vermouth, orange	10
Piña Colada – Havana 3yr, pineapple, coconut	10

Snacks

Crispy whitebait, sriracha mayonnaise	6
Butterbean hummus, chilli crisp, seeded crackers	6
Mixed olives	6
House sourdough & focaccia, whipped butters	6

Starters

Burrata, roast peach, hot honey, garden herbs & flowers, fennel seed crisps (v)	9
Cornish crab, brown crab taramasalata, grapefruit, seeded crackers	13
Fresh tagliatelle cacio e pepe, butter emulsion, summer truffle (v)	8
Chalk stream trout, anchovy dressing, egg, summer leaves, sourdough crisps, Grana Padano	9
Chicken liver parfait, White Peak whisky marmalade, orange jelly, house brioche	10
Steak tartare, wild garlic capers, roasted bone marrow, garlic toast	13

Mains

Pan fried salmon, bisque sauce, courgette purée, fennel & preserved lemon salad	28
Duncombe Arms smoked haddock fish pie, buttery mash, boiled egg, summer greens	20
Rump of Dunwood farm lamb, ratatouille vegetables, glazed potatoes, buttered spinach	28
50-day dry aged Dunwood farm ribeye, hand cut chips, onion rings, garlic butter, pan jus	40
Roasted chicken breast, nduja & bean stew, red pepper coulis, herb dressing	25
Courgette & olive tart, squash & mint salad	18
Fillet of seabass, sautéed artichoke, slow roasted tomatoes, chive crème fraîche, pink fir potatoes, nasturtium pesto	26

Sides

Tenderstem broccoli, chilli crisp	Buttered summer greens	4
Hand cut chips / Skin on fries	Green peppercorn sauce	
Stock glazed new potatoes	Mixed leaves, house vinaigrette	

Please advise us of any allergies in advance.
A discretionary 10% service charge is included in the final bill