

Snacks

Our Sourdough with Cultured Butter	7
Bazlama Flatbread + Dip – Carlin Pea Hummus, Beetroot Yogurt, Ramson Preserve	10
House Made Pickles	5
Our Charcuterie – Fennel Salami Beef Bresaola Cured Coppa	12
Hake Croquette + Dill Emulsion + Pickled Cucumber.	4 e.a
Pigeon Pasty + House Brown Sauce	6
Pork Scratchings + Blackened Apples	4
Oyster Mushroom Nugget + Miso Dip	9

Small plates

Lions Mane Mushroom Skewer + Crispy Onions VG	8 e.a
Wild Rabbit Skewer + Fermented Chilli	10 e.a
Cured Wiltshire Trout + Buttermilk aguachile	12
Whitstable Oyster + Lovage + Fennel	4
Pork Ribs + Herb Dressing	12
Mixed Long Bean Salad	8

Large plates

Kent Lamb Chop + Blackthorn Salt	28
Pork Chop + Tewksbury Mustard	22
Cornish Monkfish + Pickles	26
Baked Hake, Charlotte Potatoes + Whey Sauce	22
Chargrilled Hispi + Sunflower seed dukkah + Squash Miso VG	16

Sharing

Todays Cut \ Grass Fed Sussex Beef, Fire Cooked + Blackthorne Salt	120
Whole Dover Sole, XO Butter	45

Sides

Nutbourne Tomato + Fermented pepper	6
Confit Charlotte Potatoes + Elderflower	5
Gem Lettuce + Goats Curd	7
Chicory Leaf Salad, Mrs H Dressing V	6/12

Sweet

Kentish Strawberry Tart + Meadowsweet Custard	12
Myatts Peach + Yogurt + Honey	12
Todays Soft Serve + Seasonal Toppings	8