

Sample Menus

First Course

Creamy cauliflower soup with caramelised florets,
Dry cured Wiltshire crispy bacon and truffle oil.

Second Course

Hot smoked mackerel (see how it's done)
With gooseberry chutney, toasted rye and caraway bread
And English radish and herb salad.

Third Course

Dougherty's 28 day aged chuck Steak and peppercorn pie topped
with a traditional flaky pastry, Maris piper triple coked chips, with
summer greens in mustard and anchovy butter.

Fourth Course

“Strawberries and Cream”
Fragrant Strawberry jelly, vanilla and Devon clotted cream mousse,
mint infused strawberry compote and lemon shortbread.

Tapas

First Course

Selection of Moons Green Charcuterie, pickles, preserves,
sourdough and leaves.

Second Course

Chargrilled Asparagus, mint hollandaise
Heritage tomatoes, saffron, herbs and goats cheese

Third Course

Clams, mussels, prawns, squid. Sautéed with tomato, garlic, white
Rioja and herbs.
Crispy belly pork, caramelised apples.
Chicken croquetas

Fourth Course

Roasted peaches with amorette, almond and pistachios, served with
vanilla ice cream and caramel

Best of British

First Course

Pea and mint cappuccino topped with a tortellini of Kentish goats cheese and wild garlic

Second Course

Fillet of Scottish salmon with a warm salad of Jersey royals, radishes, fennel and shallots.

Third Course

Romney marsh spring lamb two ways, roast rack and braised shoulder, spring greens, mash and slow gin sauce.

Fourth Course

Rhubarb and ginger trifle, real English custard, topped with vanilla and cream cheese mousse.