

GARDENERS' 25 MILER

Lunch Offer Menu

2 Courses £22.50

3 Courses £26.50

STARTERS

Black Pepper Cured Doddington Beef Carpaccio

Rocket & Lord of the Hundreds

James Golding's Hot Oak Smoked Salmon

Boldor Beetroot & Horseradish Yoghurt

Greenlane Farm Squash

Pumpkin Seed Dressing

GARDEN OF ENGLAND, NORTH SEA & CHANNEL

Herb Roasted Waterham Farm Chicken Breast

Steamed Greens & Wholegrain Mustard Sauce

Pan Fried Fillet of Day Boat Cod

Buttered Kalettes & Brown Shrimp Butter

Eskimo Carrot Risotto

Stonegate Log Goat's Cheese & Kentish Rapeseed Oil

SIDES - £3.95 each

Heritage Potatoes

Garden Salad

Steamed Greens

Honey Roasted Parsnips

WINE

Charming duo, Charles and Ruth Simpson are one of the most exciting wine producers in the UK. Perfectly balanced with our Autumn menu are two of their award-winning wines...

Chardonnay - Gravel Castle, Simpson's, Kent 2018

England's answer to Chablis! Granny Smith Apple, Lemon Wax & Honeysuckle

Pinot Noir - Rabbit Hole, Simpson's, Kent 2018

Bright & floral with a persistency of red berried fruit

125ml - £7.00

PUDDINGS

Duo of Kentish Cheese

Served with Homemade Crackers & Chutney

Wooden Spoon Jam Sponge

Bird's Custard

Trinity Burnt Cream

As Simple as that!

ANYTHING ELSE TO FINISH?

Piggy Fours £5.50

Tea & Coffee £3.50

Fresh Mint Tea £3.50

Hot Chocolate £3.50

PUDDING COCKTAILS – £12.00

ESPX Martini

Chase Vodka, Kahlua, Pedro Ximénez sherry, Micro Roastery espresso

Home Smoked Negroni

Chase GB Gin, Campari & Belsazar red vermouth; straight from our smoke-house

Son of a Gun Fashioned

Son of a Gun, Angostura bitters, Dehydrated Banana

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.

We hope you enjoyed the food & service, we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could have done better.