

Weekly market lunch

MARCH, WEEK 2

Monday to Friday 12.30pm to 2.30pm

3 courses £20

Roast kent beets, quinoa, pickled walnut, bittercress

Smoked haddock croquettes, curried mayonnaise

Snaylham Farm sprouting broccoli, curd, sardines, soft egg

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Wood roasted beef rump cap, parsnip, braised shallot, green sauce

Wild garlic and spelt risotto, wild herb salad

Steamed mussels, cider cream, alexanders

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Rhubarb and almond tart, Northiam Dairy creme fraiche

Kent Blue cheese, local grape jelly, crackers

Virtually all our ingredients are British, very locally sourced where possible | Please inform your server if you have any food allergies | (v) vegetarian (v*) plant based on request (pb) plant based

A discretionary service charge of 12.5% will be added to your bill. This gets fairly distributed to everyone in the team.