

SET MENU

2 COURSES 29.5 | 3 COURSES 36

SMALL PLATES

OPTIONAL SUPPLEMENT

'Smoke Shed' smoked cod's roe, seaweed crackers 6.5

Smoked aubergine, pita bread 5.5

Padron peppers, Maldon Sea salt 5.5

STARTER

Rocksalt fish soup, traditional garnish

Walmestone heritage beetroot tartar, blackberries, wasabi mayonnaise

Herb & mustard marinated seared beef, British truffle emulsion, aged parmesan, rocket

MAIN

Kentish wild garlic pearl barley risotto, flaked rice, parmesan crisps

Pan fried Rye Bay skate wing, dill & smoked anchovy butter, crispy kale

Grass fed 32-day aged 10oz Rib eye, glazed shallot, wild garlic hollandaise (£5 supplement)

DESSERT

Sticky toffee pudding, brandy cream

Selection of Taywell's ice creams or sorbets

Rhubarb & custard millefeuille, lemon cream

SIDES

One side of your choice

POTATOES

Thick cut chips | Smoked paprika fries | Creamed potatoes | Morghew Park ratte potatoes

VEGETABLES

Spiced carrots | Kentish seasonal greens | Church Farm mixed leaf salad, mustard vinaigrette