



# TASTING MENU

Our Tasting Menu is Based on our most popular and signature dishes.

Our Tasting Menu has to be enjoyed by the whole table.

To Start ;

Amuse Bouche to Begin

1<sup>st</sup> Course

Ham Hock Terrine, Celeriac Remoulade, Pickled Baby Onions, Tarragon Mayo  
Served With Fresh Bread

2nd Course

Pan Seared Scottish Scallops, Chorizo, Signature Tomato And Chilli Jam

3<sup>rd</sup> Course

Romney Marsh Lamb Rump, Goat Curd, Potato Fondant, Roasted Baby Carrots,  
Tenderstem Broccoli, Kalamata Olive Tapenade, Rosemary Jus

OR

Roasted Local Brill, Crushed Jersey Royal Potatoes, Pea And Mint Puree, Sautéed  
Savoy Cabbage With Lardons and Sauce Grenobloise

Additional Course £8.99

Baked Perlas Blue Cheese, Journeys Crumpet,  
Honey and Walnuts

5th Course

Journeys Crunchie, Salted Caramel, Honey Roasted Peanuts, Vanilla Ice Cream  
(D,Sy)

£58.95 PP

Wine Flight ; £39.50 PP