

Homage

SAMPLE MENU

Cornish sardines with pickled vegetable and lemon grass foam

Leek and potato soup with watercress

Country terrine with pistachio and piccalilli

Braised Endive, goats curd and truffle on rosemary bread



Grilled salmon with Kentish asparagus and sauce vierge

New Romney Lamb rump with spinach and mint puree, crispy sauté potatoes and rosemary jus

Corn fed chicken, turnip puree and tender stem broccoli

Corn, butternut and mixed bean succotash with rosemary bread

Chef's Grill Selection £9.50 supplement

All our grills are served with daily vegetables, jacket potato and your choice of Béarnaise sauce, peppercorn sauce or a red wine reduction.

Buccleuch Rib eye 8oz

Spatchcocked Poussin

Lamb cutlets (3 cutlets)

Organic Scottish Salmon



Fresh strawberry and vanilla cheese cake sundae

Pistachio and raspberry egg custard Brûlée

Bitter chocolate fondant with ripple ice cream

Chef's selection of cheese with organic chutney, biscuits and grapes

Side Dishes

<i>Waldorf Salad</i>	<i>£5.00</i>	<i>Olive Oil Mash</i>	<i>£4.50</i>
<i>Dressed Green Salad</i>	<i>£5.50</i>	<i>Chunky Chips</i>	<i>£5.00</i>
<i>Pan Fried mushrooms</i>	<i>£4.50</i>	<i>Panache of Vegetables</i>	<i>£5.50</i>

	<i>2 Courses</i>	<i>3 Courses</i>
<i>Dinner Prices</i>	<i>£23.00</i>	<i>£25.00</i>

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff
 All prices include VAT at 20%. Discretionary service charge of 12.5% will be added to the bill.
 Please inform us of any allergies or special dietary requirements.