



**SOUTH COAST
TASTING MENU**

Thursday 19th September 2024
£50 per person

FOR THE TABLE

Homemade bread &
flavoured butter | (D,G,S,V)

FIRST COURSE

Crispy fried squid, tomato
& red pepper compote,
jalapeño & lime salad |
(F,MO,SS,SY)

SECOND COURSE

Pressed skate, leek & potato
terrine, tartare dressing |
(E,F,M)

THIRD COURSE

Paupiette of Dover sole, crab
tortellini, Champagne velouté,
sea lettuce | (CR,D,E,F,G)

DESSERT

Lemon syllabub, raspberry
tuile | (D,E,G)

TABLE CHEESEBOARD

Selection of Kentish cheese,
chutney, fruit & millers
damsels | (D,G,S)

Some of our dishes contain the following
allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY,
E - EGGS, F - FISH, G - GLUTEN,
GF - GLUTEN FREE, M - MUSTARD,
N - NUTS, P - PEANUTS,
S - SULPHITES, SF - SHELLFISH,
SS - SESAME, SY - SOY,
V - VEGETARIAN)