



Harvest Dinner - Friday 16th October 2020

Starters

Luke's Pinot Noir poached pear, creamed Bowyers Brie, endive, salted pecans

Locally foraged wild mushroom soup, thyme & garlic croute

Smoked pork & white grape salad, celery, walnuts, Kentish Blue

Mains

Roasted butternut squash & potato Gnocchi, sage butter, chestnuts

Corn fed chicken supreme, cavolo nero, fondant potato, wild mushroom, tarragon

Roast monkfish, Jake's cider velouté, apple, baby potatoes, mussels, sage

Desserts

Hush Heath apple tart, vanilla ice cream caramel sauce

Panna cotta, pistachio brittle

Figgy ginger sponge pudding, Cognac & cinnamon cream

Selection of local cheeses served with crackers & quince

If you have any special dietary requirements, please do not hesitate to let our team know in advance as we can happily tailor our menu for you as most of our dishes can be altered to accommodate several dietaries.