

NOUVEAU MENU

FRIDAY 21ST – SATURDAY 22RD NOVEMBER | £50 PER PERSON

Includes half a bottle of Balfour Nouveau 2025 per person

STARTERS

ESTATE WOOD PIGEON

Seared Kentish wood pigeon with a blackberry, port reduction, roasted celeriac purée, toasted hazelnuts & watercress

ROASTED BEETROOT & KENT GOAT'S CHEESE TART (V)

Golden pastry tart, slow-roasted beetroot, caramelised red onions, Kent goat's cheese from Ellie's Dairy, herb & walnut vinaigrette.

MAINS

ROAST LOIN OF KENTISH PORK

Caramelised apple, celeriac purée, chestnut & wild mushroom fricassee, red wine jus

KENTISH WILD MUSHROOM & CHESTNUT PITHIVIER (V)

Celeriac purée, roasted salsify, and pickled pear

DESSERTS

LIGHT ALMOND CAKE WITH BLACKBERRY COMPOTE

A delicate French-style almond cake with tart blackberries

RED WINE POACHED PEARS AND VANILLA CRÈME FRAÎCHE

Pears poached in red wine, cinnamon & orange zest