



Social Dining

Seasonal Small and Slightly Bigger Plates

KEY: ○ Small Plates ● Slightly Bigger Plates

Royal Oscietra Caviar (30gram) - £100

Royal Oscietra Caviar from the Russian sturgeon (*acipenser gueldenstadtii*) is renowned for its excellent egg quality. The medium-sized grain of this caviar has a slightly nutty flavour with a mellow length that lingers beautifully on the palate. Colours may range from dark grey and dark olive green to golden brown tones. Royal Oscietra caviar is Malossol which literally means 'lightly salted', salt content being less than 4%. Served perfectly chilled with a traditional selection of finely chopped onion, chopped boiled egg, Hinxden farm Benenden sour cream and lemon, served with crispy melba toast and blini pancakes.

OYSTERS

Whitstable Native Oysters, Kent

Whitstable Native Oysters are wild and sustainably fished from traditional Native Oyster beds in sub-tidal waters at Whitstable Bay, Whitstable, Kent, England.

3 for £12.00 6 for £20.00

Maldon Oysters, Essex

Maldon Pacific Oysters are cultivated and sustainably harvested by hand in inter-tidal waters at the River Blackwater Estuary, Maldon, Colchester, Essex, England.

3 for £10.00 6 for £18.00

Shallot, Pomegranate Molasses and Raspberry Vinegar GF

French Fois Gras, Brioche, English Crabapple Jelly, Glazed Apple ○ £20.00

English Channel Monkfish Massaman Curry with Mussels and King Prawns on a bed of Jasmine Rice and finished with Crushed Peanuts ○ £15.00 ● £24.00

6oz 30-day hung Kentish Pasture-reared Rib Eye Steak, Peppercorn Sauce, Wilted Spinach, Dauphinoise Potatoes, Brandy and Fire GF ● £24.00

6oz 30-day hung Kentish Pasture-reared Fillet Steak, Peppercorn Sauce, Wilted Spinach, Dauphinoise Potatoes, Brandy and Fire GF ● £34.00

Scallops with Crispy Pancetta, Doreen's Black Pudding, Caviar and Smoke GF ○ £12.50 ● £19.00

Norfolk Grey Corn-Fed Chicken Ballotine, Wild Mushrooms, Mackenzies Yorkshire Bacon, Spinach, Kentish Apple & Somerset Brandy Chutney and Smoke GF ○ £11.00

✓ Suitable for Vegetarians ✓ Suitable for Vegans GF Gluten-free/Gluten-free option available

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Hinxden Farm, Benenden Winnie's Wheel Unpasteurized Camembert with
Caramelised Onions and Freshly-Baked Sourdough Baguette ○ £12.00

Sussex Boneless Chicken Thighs, BBQ Glaze, Kentish Blue GF ○ £7.00 ● £12.50

A Proper Scotch Egg, Goose Farm Free-Range Kentish Hen Egg,
Speldhurst Sausage Meat with Doreen's Black Pudding finished in Panko Crumbs
served with Tracklements Chili Jam - £8.00

Speldhurst Kentish Sausages, Smoked Garlic, Tony's Newington Honey,
Wholegrain Mustard ○ £7.00 ● £11.00

Vegan Sausages, Smoked Garlic, Single Estate Canadian Maple Syrup,
Wholegrain Mustard VE ○ £7.00 ● £11.00

Pan-Fried Wild King Prawns in a Netherend Farm Butter with Sweet Chilli,
Organic Italian Lemons and Parsley Sauce GF ○ £10.00 ● £17.50

Vegan Meatballs with Kentish Tomato and Basil Sauce and finished with
West Malling Rocket VE ○ £6.00 ● £9.00

SIDES

Kentish Wild Mushroom Salad, Toasted Kentish Sourdough with
Rocket and Balsamic Glaze V ○ £7.00

Chilled Slow-Roasted Kentish Heritage Carrot, Piccolo Parsnip and
Kentish Céleriac Salad VE ○ £5.50

Asian Vegetable Salad - Stir-Fried Ribbons of Carrots, Broccoli,
Mange Tout, Edamame Beans, Sesame with Honey and Soy V GF ○ £5.50

Dauphinoise Potato, Kentish Maris Piper, Hinxden Farm Benenden Cream V ○ £4.00

Wilted Spinach, Nutmeg, English Garlic VE ○ £4.00

Freshly Baked Sourdough Baguette, Netherend Farm Salted Butter V ○ £3.50

Our Suppliers Include...

*Chart Farm Butchery, Sevenoaks, Kent; Linton Seafoods, East Peckham, Kent;
Fine Food Specialists, Covent Garden, London; David Catt & Sons,
Boughton Monchelsea, Kent; Court Farm, Halling, Kent; Maws For Fine Foods, Cranbrook, Kent;
Attilus Caviar, York Street, London; Tracklements, Malmesbury, Wiltshire.*

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