



CULINARY EXPEDITION

Rustic Hummus with Rosemary Pitta £7/£12

Chestnut hummus, sherry glaze, fresh celery, pink onions and a side of rosemary pitta. Vegan and Gluten-free options available

Tempura Cauliflower £7

Tempura Cauliflower flowers dressed in Korean glaze served with a side of Peruvian dip

Diver Profiteroles £8

Daily baked homemade Profiteroles filled with Duck liver Paté, garnished with honey and hazelnut dust and a side of rhubarb coulis

Popcorn chicken £8

Lemon, thyme and rosemary chicken breast pieces served with a side of Peruvian dip

Miniature Quail Scotch Eggs £9

Quail eggs encased in herby pork meat served with mustard dip

Crispy Bonito Squid £9

Crispy fried squid pieces dressed in hoi sin and sesame dressing. Served with pickled citrus zest and bonito flakes

Home Counties Cheese Board £14

A selection of Kentish cheeses, served with cracker varieties, grapes and caramelised red onion and balsamic chutney

European Charcuterie Board £14

A selection of French, Italian and Spanish cured meats, served with antipasti, bread sticks and tapenade

SWEET TREATS

Granny Foggs secret recipe Scones £6

Homemade scones served with homemade clotted cream and strawberry jam

De-Constructed Pavlov £6

Passion fruit, strawberry, homemade meringue and Chantilly cream, sugar nest

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO ALL TRANSACTIONS.
PLEASE MAKE STAFF AWARE OF ANY ALLERGIES YOU MIGHT HAVE. WE SHALL DO OUR BEST TO PROVIDE YOU WITH SUITABLE FOOD, BUT WE CANNOT GUARANTEE THAT OUR OFFERING WILL BE ALLERGEN FREE. ALL DISHES MAY CONTAIN NUTS.

