

START

ENGLISH PEA & MINT SOUP

Goats curd

CHOP HOUSE CAESAR SALAD

Quails egg, parmesan, garlic baked croutons

OAK BARREL SMOKED SCOTTISH SALMON

Cucumber, lemon, soda bread

PRESSED FRENCH CHICKEN

& OLD SPOT PORK TERRINE

Mustard relish and sourdough

MAIN COURSE

BUTCHERS STEAK

Bearnaise, triple cooked chips

PAN SEARED SEA BREAM

Fried beans, cherry tomatoes, olives, quail egg

RED PEPPER, COURGETTE & SPINACH CURRY V

Basmati rice, lime & mango chutney, naan bread

CHARRED GRILLED PEPPER & COURGETTE TART V

Onion marmalade, dressed rocket

DESSERT

VINTAGE SPARKENHOE

Celery, house pickled onions, crackers

KENTISH STRAWBERRIES

Whipped cream

FLOURLESS CHOCOLATE CAKE

Hazelnuts, blood orange sorbet

JUDES GIN & TONIC SORBET

2 COURSES: £20.00

3 COURSES: £25.00

Includes 125ml glass of white or red win

We are happy to provide information pertaining to allergies & intolerances upon request.
Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your total bill.