

5 COURSE TASTING MENU

FIVE COURSE TASTING MENU £75 PER PERSON
OPTIONAL WINE PAIRING £40, INCLUDING A GLASS OF FIZZ ON
ARRIVAL AND FOUR WINES PAIRED WITH THE MENU

THIS FIVE COURSE TASTING MENU IS A SHOWCASE OF EAST KENT AT ITS BEST. GUIDED BY SEASONALITY AND LOCAL SUPPLIERS, HEAD CHEF ROSS BARDEN HAS CREATED A MENU THAT BALANCES SIMPLICITY, FLAVOUR AND CRAFT, ALLOWING EACH INGREDIENT TO SPEAK FOR ITSELF.

HOUSE MADE BREAD

Home churned miso butter.

CHARRED LEEK

Leek ash, mushroom broth, leek oil.

HAKE

Parsnip fondant, mussel beurre blanc, chive oil.

DRY AGED DUCK BREAST

Amaretto cherries, croquette, roasted chicory,
duck jus.

POACHED PEAR

Almond cream, cocoa nib crumble, pear sorbet.

AN EVENING WITH

ROSS BARDEN

Ross Barden
AN EVENING WITH ROSS BARDEN