



SNACKS

Warm Bread, Whipped Butter	4
Padron Peppers, Smoked Sea Salt (gf)	6
Bayonne Ham, Celeriac Remoulade	7.5
Marinated Mediterranean Vegetables & Mozzarella on Focaccia	8
Ruben Sandwich Pastrami, Pickles, Russian Dressing, Sauerkraut, Emmental	8.5

12–3 Monday to Friday Choose from our Little Plates, Large Plates and Desserts
2 Courses £25, 3 Courses £30 * *items £5 supplement*

LITTLE PLATES

Courgette and Thyme Soup, King Kott Blue (gfo)(ve)	7.5
Sausage & Black Pudding Scotch Egg, Mustard Mayo	7
Smoked Mackerel, Cucumber, Dill and Pickled Red Onion (gf)	9.5
Burrata & Heritage Tomatoes, Basil & Pinenuts (gf) *	10
Prawns, Chili, Garlic, Lemon on Grilled Bread	9.5
Ham Hock Terrine, Burnt Apple, Sourdough (gfo)	8
Roast Scallops, Cauliflower, Black Pudding, Sea Herbs *	12

LARGE PLATES

Fettuccine, Cavolo Nero, Yellow Datterini Tomato, Macadamia Nut (v)	18.5
Leicester Arms Chicken Caesar, Cos Lettuce, Anchovies, Bacon, Parmesan	16
Sugar Pit Bacon Chop, Fried Duck Egg, Chunky Chips, Salsa Verde (gf)	19.5
Beef Burger, Bacon, Swiss Cheese, Tomato, Gem, Burger Sauce, Pickles, Fries	18
Cod Loin, Mussels, Baby Leeks, Oyster Leaf (gf) *	24
Lamb Rump, Roast Roscoff Onion, Potato Rosti, Tender Stem Broccoli, Lamb Sauce (gf) *	26
Tempura Battered Haddock & Chips, Minted Peas, Tartare Sauce	18
Slow Cooked Beef and Caramelised Onion Pie, Mashed Potatoe, Greens & Gravy	18

HIMALAYAN SALT AGED STEAKS

300g Sirloin	30
16oz Chateaubriand to share – please allow 30 minute cooking time	70

Steaks are Served with a choice of Peppercorn or Chimichurri Sauce, mixed leaf salad & Fries (gf)

SIDES

Mixed Leaf Salad, Lemon Dressing (ve)(gf)	4.5
Buttered Jersey Royal Potatoes (gf)	6
Creamed Potatoes (gf)	5
Chunky Chips or Fries (gf)	5

DESSERTS

Summer Berry & Nut Sundae, Honeycomb, Meringue (gf)(N)	9
Dulce de Leche Affogato (gf)	7
Chocolate Mousse, Chantilly Cream, Caramelised White Chocolate, Cherry (gf)	8.5
Sticky Toffee Pudding, Vanilla Ice Cream	8
Lemon Posset, Blueberry, Pistachio Short Bread	7
Ice Cream and Sorbets (GF)	4
Selection of Kentish Cheeses (Chaucers Camembert, Ashmore, King Cott Blue) Chutney, Crackers	10

Please speak to a member of staff for allergen information prior to ordering.
12.5% optional service charge will be added to your bill.
(GF) – gluten free, (N) – contains nuts, (V) – vegetarian.