



Summer Vibrations

Soups

Tomato & Basil **VB GF** 8.5-

Fennel & Kale **GF** 9-

Lion's Mane Chowder 12-

Served with a choice of White/Malted or Sourdough Bloomer.

Royal Siberian Caviar (30g) 65-

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.

Cold Poached Salmon **GF P** 20-

Honey Mustard, New Blue Potatoes on a bed of leaves, Cherry Vine Tomatoes and Asparagus.

Cliffe Grilled Asparagus **V** 10-

With Truffle Oil and Parmesan.

Isle of Wight Heritage Tomato and Mozzarella Salad **V** 9-

Kentish Chicken and Apricot Ballotine Salad **GF** 19-

With Sautéed Blue Potatoes, Chorizo, Baby Spinach and Champagne Vinaigrette.

Baked Camembert **V** 12-

Caramelised Onions and Freshly-Baked Sourdough.

Bang Bang Chicken Salad 15-

Sweet Ending

Red Velvet Cheesecake **V** 8.5- **V**

With Salted Caramel Ice Cream.

Pistachio Chocolate Waffles **V** 13.5-

Biscoff & Chocolate Waffles **V** 13.5-

Beverages

Pistachio Frappe/Iced Latte 7-

Homemade Cloudy Lemonade 4.5-

Homemade Lavender Cloudy Lemonade 5-

100% Blueberry Juice 5.5-

Amaretto, Hazelnut & Pistachio Martini 14-

Add to any Coffee our New Lion's Mane Mushroom Superblend 2.5-

V Suitable for Vegetarians **VB** Suitable for Vegans **GF** Gluten-free **P** Suitable for Pescatarians

