

TUESDAY 6th MARCH

MAD MARCH LUNCH

APPETISER

SALAD OF THANET EARTH TOMATOES

POPPYSEED FETA, SPINACH, BASIL & CANDIED WALNUTS

SOUP

CRAYFISH & CUMIN SOUP

LOBSTER OIL, FLAT BREAD

MAIN

CRISPY FRIED RABBIT

OR

CRISPY FRIED CHICKEN

SPRING ONION MASH, FRIED GARLIC & ALMOND GREENS, THYME BUTTER

DESSERT

LEMON SYLLABUB

LEMON SORBET, BLACK PEPPER TUILES

VEGETARIAN & ALTERNATIVE OPTIONS

*RED LENTIL SOUP, TURMERIC OIL, FLAT BREAD

*CRISPY FRIED MARINATED SALSIFY, SPRING ONION MASH,
FRIED GARLIC & ALMOND GREENS, THYME BUTTER

4 COURSES **£17.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

12.30 PM TO 12.50 PM ARRIVAL FOR 1.00 PM START
PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.50

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE