## SOUPS

## Watercress veloute

black olive tapenade toast | blue stilton
Tomato

## STARTERS

Seared scallops
saffron risotto | herb oil \| samphire \| sesame tuile
Rabbit sausage roll
pickled vegetables |puff pastry | prunes and ginger sauce
Braised beef short rib
butternut squash puree | whole grain mustard \| pickled onion
Cornish crab
avocado and coriander | slow cooked egg | crème fraiche
Kent rosary ash goat cheese
roasted Heritage beetroot | pomegranate molasses pickled walnut

MEAT

| Pan-fried lamb cutlet \& braised neck | 25 |
| :--- | ---: |
| fondant potato \| aubergine puree| caper jus |  |
| Roasted maize fed chicken | 22 |
| Black trumpet \| charred shallot puree |  |
| baby carrots \|Tender Broccoli |  |

## GRILL

Fillet steak
Rib eye steak ..... 32
Flat iron steak ..... 30

## All our steaks are served with

Grilled tomato | flat mushroom |hand cut chips choice of Béarnaise or peppercorn sauce

## VEGETARIAN

Leek and king oyster mushroom pie

Join us at Podium Restaurant for our daily promotions

Sunday Roast three course £27 per person

Please ask our team members for more details.

## FISH

Dover sole
grilled or pan-fried| tartare sauce or lemon butter sauce

King prawn 26
lilli bulb | spiced coconut sauce | basmati rice
Teriyaki salmon
24
sticky rice \| steamed bok choi
Beer battered cod
hand cut chips | mushy peas tartar sauce

Sea bass
smoked Butter bean puree | chorizo | quinoa
brown shrimp jus

## SIDES

Fine green beans
6

Sautéed baby potato| parsley 6
Tender stem broccoli | almonds 5
Green salad 4

French fries or hand cut chips 4
Basmati rice 4

## DESSERTS

## English Cheese board

dried fruit bread | quince \| Somerset brie
stilton \| mature cheddar

Clementine and milk chocolate sphere

Chocolate mille feuille
salted caramel ice cream

Pear and chestnuts parfait

Crème brûlée with apricot compote

White chocolate and macadamia cookies

## Exotic fruit Eton mess

CHAMPAGNE \& SPARKLING WINE

|  | 125 ml | 750 ml |
| :--- | :---: | :---: |
| Prosecco \| Fantinel | 8 | 39 |
| Pommery Brut Royal \| NV | 14 | 65 |
| Pommery Apanage Rosé | 17 | 79 |
| Veuve Clicquot Brut \| NV |  | 75 |
| Laurent Perrier Rosé \| NV |  | 115 |

## WHITE WINE

| Chenin Blanc \| Kleine Zalze <br> South Africa | 7 | 23 |
| :--- | :---: | :---: |
| Pinot Grigio-Solstice <br> Italy | 8 | 27 |
| Chardonnay \| La Campagne <br> France | 8.5 | 30 |
| Chardonnay \| The Pick <br> Australia |  | 32 |
| Sauvignon Blanc \| Villa Maria <br> New Zealand | 9.5 | 37 |


| RED WINE |  |  |
| :--- | :---: | :---: |
| Cabernet Sauvignon \| La Campagne | 7 | 23 |
| France |  |  |
| Nederburg The Manor Shiraz <br> South Africa | 8 | 27 |
| Chianti Riserva \| Piccini <br> Italy |  |  |
| Malbrontes Malbec Torrontes <br> Argentina | 9 | 32 |
| Merlot \| Luis Felipe Edwards <br> Chile | 9.5 | 37 |

## ROSE WINE

|  | 175 ml | 750 ml |
| :--- | :---: | :---: |
| Chateau La Gordonne | 7.5 | 29 |
| France |  |  |

BEERS \& CIDER

| Peroni | 330 ml | 6 |
| :--- | :--- | :--- |
| Heineken | 330 ml | 6 |
| Meantime | 330 ml | 6 |
| Sol | 330 ml | 6 |
| Stella Artois | 330 ml | 6 |
| Estrella | 330 ml | 6 |
| Magners Irish Cider | 330 ml | 6 |

## SOFT DRINKS \& JUICES

| Coca Cola | 330 ml | 4.5 |
| :--- | :--- | :--- |
| Diet Coca Cola | 330 ml | 4.5 |
| Fruit juice <br> orange \| apple | cranberry <br> mango \| tomato | pineapple | 250 ml | 4.5 |

## SPIRITS

| Belvedere Vodka | 50 ml | 11 |
| :--- | :---: | :---: |
| Hendrick's Gin | 50 ml | 10 |
| Johnny Walker Red | 50 ml | 9 |
| Amaretto Disaronno | 50 ml | 7.5 |

## HOT BEVERAGES

Espresso 4.5
Cafe Americano 5
Cafe latte 5
Cappuccino 5
Hot chocolate 5
Twinings loose leaf tea 6

