



GRILL &  
WINE BAR

## LUNCH MENU

### TO START

**HERITAGE TOMATO SALAD** - Buffalo mozzarella, tomato powder, basil oil

**WHITE BEAN & CHORIZO VELOUTE** - Charred pepper & roasted tomato salsa, poached egg, bacon crumb

**BOYDS GRILL CRAB CAKE** - Coastal herb tartare sauce, burnt lemon

### MAINS

**KENT LAMB BARNSELY CHOP** - Marinated in Rosemary and Greek yoghurt, served with mixed leaf & balsamic roasted baby onions

**SEASONAL VEGETABLE SALAD** - Raw & cooked; baby courgette, baby beetroot, pickled baby carrot, red quinoa, cauliflower, butternut, lemon, honey, goats cheese crotin, cold pressed Kentish rapeseed oil

**NORFOLK CORN-FED FREE RANGE CHICKEN BREAST** - Marinated in chocolate mole, tomato, lime & avocado crush

**GRILLED FILLET OF BRITISH SEA TROUT** - Chermoula, little plum tomatoes & baby spinach ragout

**SCOTCH BLACK GOLD 4oz RUMP STEAK** - Grilled tomato & crisp onions

**SIRLOIN 200GR** - Plum tomato, crisp onions (£12.00 surcharge)

**HOMEMADE SEASONAL PIE** - Served with local vegetables

**SAUSAGE, MASH & GRAVY OF THE WEEK**

**BURGER OF THE WEEK** - Served with Swedish pickled cucumber

**HOT DOG OF THE WEEK** - Served with Swedish pickled cucumber

**All served with either triple cooked chips or seasonal vegetables (upgrade to parmesan chips for £2.00)**

### DESSERT

**CLEMENTINE, GREEN CARDAMOM, ROSE & ALMOND CHEESE CAKE** - Kefir lime leaf sorbet, lime sherbet

**MILK CHOCOLATE PARFAIT** - Whipped honey & Greek yoghurt, pistachios, warm cherry compote

**DULCE DE LECHE DOUGHNUTS** - Salted chocolate sauce, tonka bean ice cream, blueberry compote. For two to share.

**21.00 - 2 COURSES**

**24.00 - 3 COURSES**

Please advise on any dietary requirements and allergies. VAT at current rates included in all our prices. Optional 12.5% service charge will be added to your bill. Our fish is sourced from sustainable fishing grounds.