

Thanks for visiting our 300-year-old village pub. We hope you thoroughly enjoy your meal with us today. As well as this menu there is also a selection of specials on the blackboard in the main bar, and gluten-free bread is always available on request.



If you would like some wine to go with your meal please ask your waiter or waitress for a copy of our extensive wine menu. You can also log into our 'TIGER INN FREE WI-FI', and you can now quickly and easily book your next meal with us online, at the website shown below.

The Tiger Inn, Stowting,  
Ashford, Kent, TN25 6BA.

**01303 862 130**



- [www.tigerinn.pub](http://www.tigerinn.pub)
- [info@tigerinn.pub](mailto:info@tigerinn.pub)

# *About Our Pub*

First referred to in 1678 as a messuage (house) and stable, The Tiger Inn was later to become a simple ale house, and was given its first name of The Chequer in 1749. Then, by 1778, it had become referred to as The Four Bells, due to the number of bells hanging in Stowting church. In 1802 the pub was renamed The Anchor, which coincided with the pub being acquired by the Mackeson brothers.

It was one of the first pubs the Mackesons bought after purchasing the Hythe brewery, and the word Mackeson remains proudly emblazoned in bold letters on the front of the building.

In 1985 the villagers of Stowting decided they wanted a new name for their pub, so the regulars put their suggestions for a new name in a bucket, with the pub to be called by whichever one was drawn. The winning name, The Tiger Inn, was entered into the draw because a tiger had supposedly once escaped from a travelling circus and was recaptured nearby using a bedspread.

In the late 1990s there were fears that the pub was going to be closed and possibly redeveloped. To prevent this happening, it was purchased by a consortium of villagers who maintained the pub for 15 years, before selling it on in 2015 to the Nixon family, who have a long history of running food-led family pubs and restaurants.

Nowadays the pub presents as a character building, sympathetically restored with an excellent restaurant, offering candlelit dining, delicious food and drink, and very friendly staff.

# Starters

## £6.95 Whole Roasted Camembert

*Served with a salad garnish, home-made apricot jam, toasted ciabatta and butter*

## £9.95 Cold Meat Sharing Platter

*Salami, beef pastrami, Parma ham and chorizo, tastefully accompanied by a trio of mozzarella, sundried tomatoes and a chutney, completed with a side salad, toasted bread and butter.*

## £6.95 Pâté of the Day

*Served with a salad garnish, onion chutney, toasted ciabatta and butter.*

## £6.95 Butternut and Asparagus Risotto

*In a pesto sauce and topped with vegetable crisps and balsamic glaze.*

## £7.95 Crayfish Cocktail

*Traditional crayfish cocktail served with crusty windmill bread and butter.*

## £6.95 Lifafa Mushrooms and Spinach

*Served on a minted pea puree and topped with a home-made tomato chutney.*

## £7.95 Golden Breaded Smoked Fish Cake

*Served on a salad and drizzled with a chilli and coriander sauce topped with crispy shallots.*

## £6.95 Vegan Arancini

*Pesto and cheddar polenta balls in a smoky tomato sauce topped with beetroot crisp.*

 ... Suitable for Vegetarians

 ... Suitable for Vegetarians and Vegans

 ... Sunday menu restricted to these items

# Main Courses

## £19.95 10<sup>oz</sup> Kentish Rib-Eye Steak

*A quality local steak cooked just the way you like it, served with either stilton or peppercorn sauce, chunky chips, field mushroom and cherry vine tomatoes.*

## £25.95 10<sup>oz</sup> Kentish Fillet Steak

*A tender Kentish fillet steak cooked how you like it, served with either stilton or peppercorn sauce, chunky chips, field mushroom and cherry vine tomatoes.*

## £14.95 Crackled Free-Range Pork Belly

*Slow-roasted belly of pork sat on creamy bacon and leeks and served with apple purée and dauphinoise potato, and finished with crunchy crackling.*

## £13.95 Vegetable Lasagne

*Made with roasted peppers, onions, courgette, leeks and butternut squash, with layers of pasta and a rich cheese sauce, accompanied with garlic bread and a salad.*

## £15.95 Seafood Platter

*A centred crayfish cocktail surrounded by deep fried salt and pepper squid, breaded whitebait, tempura prawns, smoked salmon, marcel pâté, tartar sauce, sweet chilli sauce a salad garnish, and a toasted windmill with butter.*

## £13.95 Chicken and Chorizo Tagliatelle

*In a creamy white wine and pesto sauce with shallots, and topped with garlic croutons.*

### **£14.95** Garlic and Thyme Chicken Breast

*Pan seared butterflied chicken breast, marinated in garlic and lemon thyme served on a roasted pepper and chickpea couscous, and drizzled with our home-made sweet chilli sauce*

### **£13.95** Meat and Vegetable Pie

*Home-made meat and vegetable pie made our special way with a puff pastry bottom and separate pastry top, accompanied with roast potatoes and parsnips (please ask about today's filling).*

### **£13.95** Vegetable Pie

*Home-made vegetable pie made to our own recipe, with a puff pastry bottom and separate pastry top, accompanied with roast potatoes and parsnips.*

### **£13.95** Haddock and Chips

*Hand beer-battered local haddock, deep fried to perfection and served with chunky chips, crushed peas and tartar sauce.*

### **£12.95** Burger of the Week

*A delicious home-made burger, served with chunky chips and our special home-made slaw, appropriately dressed with salad or pickles (please ask for this week's choice).*

### **£13.95** Pan Seared Fillet of Seabass

*Served with a crushed new potato cake, sautéed asparagus, crispy shallots and a home-made sweet chilli sauce.*

# Desserts

## £5.95 Belgian Waffle

An authentic Belgian waffle drizzled with a rich white chocolate and salted caramel sauce, topped with honeycomb ice cream.

## £5.95 Cheesecake of the Week

A slice of home-made fresh cheesecake. Please ask for this week's flavour.

## £6.95 Vanilla Panna Cotta

Served with home-made honeycomb and fresh strawberries.

## £6.95 Chocolate Brownie

With chocolate sauce and vegan vanilla ice cream.

## £6.95 Cake of the Week

Home-made fresh cake served with an option of pouring cream or ice cream and chocolate decoration (please ask about this week's cake).

## £5.95 Sweet Lemon Tart

Served with a raspberry coulis and a white chocolate mousse.

## £6.95 Yorvale Real Dairy Ice Cream

Choose any three scoops from the following flavours of real dairy ice cream:

- Honeycomb
- Strawberry
- Chocolate
- Lemon Curd
- Vanilla
- Lemon or Raspberry Sorbet 

# *Lighter Bites*

Served Wednesday to Saturday, Noon till 6pm

## **£9.95 Cheese & Chutney Selection Choices**

- Soft goat's cheese
- Stilton
- Cornish country brie
- Mature cheddar

And one of:

- Fig, apple & Bishop's Finger ale chutney
- Peach, apple & apricot chutney with Whitstable ale

Accompanied with celery, grapes and crackers.

## **£9.95 Baguette and Jacket Potato Choices**

- Sausage & Caramelised onion
- Steak & Fried onion.
- Smokey BBQ pulled pork
- Garlic sautéed tomatoes, mushrooms, mozzarella & pesto 
- Crayfish tails in a Marie Rose sauce
- Bacon, brie and cranberry.

Served with salad garnish & home-made coleslaw.

## **£11.95 Ploughman's Lunch Choices**

- Stilton, Brie, Cheddar, or Soft Goat's Cheese 
- Honey Glazed Ham

Served with grapes, pickled gherkins and onions, chutney, coleslaw, a fresh baguette and a side salad.

# *For Children*

## **£7.95 Free Range Battered Chicken Nuggets** 🍳

*Served with a choice of mash, chips or roast potatoes, and either beans or peas.*

## **£7.95 Speldhurst Farm Pork Sausages** 🍳

*Served with a choice of mash, chips or roast potatoes, and either beans or peas.*

## **£6.95 Cheese Pizza** 🌿 🍳

*On ciabatta bread served with a portion of chunky chips.*

## **£7.95 Haddock & Chips** 🍳

*Fresh hand-battered haddock and chunky chips.*

# *Hot Beverages*

## **£2.95 Americano** 🍳

## **£2.95 Espresso** 🍳

## **£3.95 Double Espresso** 🍳

## **£3.50 Caffè Latte** 🍳

## **£3.50 Cappuccino** 🍳

## **£5.95 Floater Coffee** 🍳

## **£2.50 Tea** 🍳

## **£2.95 Hot Chocolate** 🍳

*Where possible we source our ingredients from local free range and organic suppliers, and all our food is freshly prepared and cooked to our chefs' own recipes.*

*Please note that for parties of 8 or more a 10% service charge is automatically added to the bill, which is shared among the staff serving and cooking for you.*