



## SUMMER MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

### SMALL BITES

Docker sourdough bread, kentish rapeseed oil, cultured butter (D,G,GF AVAIL)	4
Nocellara olives	4
'Twiglets' with beef dripping aioli (D,E,G)	4
Sweet corn bhaji, sweet chilli and lime leaf jam (E,G)	5
Salt cod pâté, Docker sourdough (D,F)	5

### STARTERS

Sweet chilli squid, preserved lemon, rose harissa (F)	9
Local rabbit and pigeon terrine, honey soused red cabbage, truffle dressing (E)	9
Tomato gazpacho, black olive bruschetta (G)	8
Soup of the day	7
Classic prawn cocktail, granary bread and butter (SF,E,D)	8
Aubergine fritters, minted courgette pesto, wild garlic capers (G)	7
Pork and nduja scotch egg, sundried tomato ketchup (E,G,M)	9

### FROM THE SEA

Battered local fish, chunky chips, pea purée, tartare (E,F,G)	14
Fillet of bass, red piperade, salsa verde (F)	18
Crab and prawn linguine, shellfish bisque, fresh chilli (D,E,F,G)	19

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, GF - GLUTEN FREE, M - MUSTARD, N - NUTS, P - PEANUTS, S - SULPHITES, SF - SHELLFISH, SS - SESAME, SY - SOY, V - VEGETARIAN)

## FROM THE LAND

Breast of lamb, apricot and lemon thyme stuffing, fondant potato, swiss chard, lamb jus (D,G) | 18

Rump steak burger (200g), red onion chutney, seeded bun (G) | 15

1/2 roast corn fed chicken, truffle honey glaze, grilled corn salsa, polenta chips, beer braised shallots (G) | 17

Grilled aubergine and shitake mushroom satay, wild rice and asian slaw (SY,P,SS) | 15

Macaroni cheese (D,E,G) | 14

Macaroni cheese with red wine braised beef featherblade (D,E,G,S) | 18

Loin of orchard farm pork, black pudding croquette, rainbow chard, apple compote (D,G) | 17

## FROM THE GRILL

Dry aged ribeye steak 250g (D) | 28

Dry aged fillet steak 200g (D) | 32

Dry aged picahna steak 350g (D) | 25

All steaks are served with chunky chips, grilled mushroom, cherry vine tomatoes and a choice of stilton, hollandaise, béarnaise, peppercorn, or chimmi churri sauce.

## SIDES

Tenderstem broccoli, garlic and hazelnuts (D,N) | 4

Roasted carrots, cumin and coriander (D) | 4

New potatoes cooked with spiced chorizo (G) | 4

Beetroot, tomato and shallot salad, sherry vinegar dressing | 4

Chunky chips | 3

## SALADS

Buffalo milk burrata, marinated red peppers, basil pesto, balsamic vinegar (D,N) | 14

Confit duck leg and watermelon salad, toasted cashew nuts, tamarind dressing (N,SY) | 17

## PUDDINGS & CHEESES

Treacle tart, vanilla ice cream (E,D,G) | 7

Fresh local strawberry pavlova, chantilly cream (D,E) | 7

Vanilla crème brûlée (X,X) | 8

Dark chocolate fondant, honeycomb ice cream (D,E,G) | 7

Passion fruit pannacotta, white chocolate, lime (D) | 7

Selection of 4 English cheeses, millers crackers, pickled chutney and fruit | 12