



AUTUMN MENU

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

SMALL BITES

- Docker sourdough, Kentish rapeseed, sherry vinegar, sea salt butter (D,G,V) | 4
- Nocellara olives (V) | 4
- Popcorn cauliflower, aioli (E,G,V) | 4
- Homemade sausage roll, picalilli (D,G,S) | 5
- Crispy sweet chilli beef, sesame (S,SS) | 7
- Harissa hummus, Dockers sourdough (G,S,SS,V) | 4
- Mackerel pate, paprika butter, Dockers sourdough (D,F,G) | 6
- Charcuterie board, cured meats, Kentish cheeses, house pickles & sourdough bread (D,G,S) | 13
- Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough bread (D,G,S,SS,V) | 12

STARTERS

- Chicken terrine, baby gem caesar, crispy bacon (D,E,F) | 9
- Black pudding Scotch egg, curried mayonnaise (E,G) | 9
- Mussels, apple, cider, smoked bacon, Dockers sourdough (CR,D,G,S) | 11
- Celeriac Veloutè, black stout rarebit (D,G,V) | 8
- Crispy squid, chilli, spring onion, squid ink aioli (E,F) | 10
- Soup of the day, Docker sourdough (D,G,V,VG) | 7
- Whipped goats cheese curd, beetroot, pickled walnuts, sherry caramel (D,N,S,V) | 8

FROM THE SEA

- Local beer battered fish, skin on fries, pea purée, tartare (E,F,G) | 15
- Baked local cod, brown butter cauliflower, black cabbage, warm tartare sauce (D,F,S) | 22
- Whole baked south coast plaice, purple sprouting broccoli, green butter sauce (D,F,S) | 19

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

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

FROM THE LAND

Lamb rump, potato terrine,
whipped peas, black cabbage,
redcurrant jus (D,S) | 22

Corn-fed chicken breast,
parmesan & truffle triple cooked
chips, landcress, split jus (D,S) | 17

Rump steak burger (200g),
tomato & red onion chutney,
red cabbage slaw, brioche bun,
skin on fries (D,E,G,S) | 17

Moroccan tagine, preserved
lemons, apricots, butternut
squash, giant cous-cous
(G,S,V,VG) | 15

Slow roasted pork belly, potato
fondant, butternut squash,
chard onion, wild mushroom
(D,S) | 18

Roasted curried cauliflower,
mint yogurt, toasted seeds, wild
rice (D,V) | 15

FROM THE GRILL

Dry aged 'New York style'
striploin 250g (D) | 30

Dry aged fillet steak 200g (D) | 32

Dry aged rump steak 350g (D) | 24

All steaks are served with skin on fries,
grilled flat mushroom, roasted cherry vine tomatoes
& a choice of blue cheese, peppercorn, peppercorn,
chimmi churri or garlic butter sauce.

SIDES

Buttered mash potato (D,V) | 4

Purple sprouting broccoli,
cobnut & garlic butter (D,N,V) | 4

Heritage carrots, star anise,
honey (D,V) | 4

Autumn greens, garlic butter
(D,V) | 4

Skin on French fries (V) | 3

PUDDINGS & CHEESES

Salted caramel fondant, clotted
cream (D,G,V) | 7

Vanilla bean pavlova, chantilly
cream, griottine, kirsch liqueur
(D,E,S,V) | 8

Coconut panna cotta, stemmed
ginger apple tarte tatin, calvados
custard (D,E,G) | 8

Dark chocolate tart,
honeycomb, vanilla bean ice
cream (D,E,SY,V) | 8

Selection of 4 English cheeses,
millers crackers, pickled chutney
and fruit (D,G,S,V) | 12

Classic Affogato (D,E,V) | 4