



WINTER 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
- Homemade sausage roll, piccalilli (D,G,M,S) | 5
- Harissa hummus, Dockers sourdough (G,S,SS,V) | 4
- Mackerel pâté, 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

- Crab & avocado salad, grapefruit, winter leaf salad (CR,E) | 11
- Chicken liver parfait, redcurrant, toasted brioche (D,E,G,S) | 10
- Crispy sweet chilli beef, sesame (S,SS) | 8
- Mussels, apple, cider, smoked bacon, Dockers sourdough (D,G,MO,S) | 11
- Crispy squid, chilli, spring onion, squid ink aioli (E,F) | 10
- Carrot, lime & coconut soup, shallot bhaji, Docker sourdough (G,V,VG) | 7
- Grilled goats' cheese, candy beetroot, hazelnuts, pear & ginger compote (D,N,V) | 9

FROM THE SEA

- Local beer battered fish, homemade chips, pea purée, tartare sauce (E,F,G) | 16
- Wild seabass fillet, courgette spaghetti, ratte potatoes, salmon caviar butter sauce (D,F,S) | 22
- Local fish pie, buttered mash, gratinated cheddar & tiger prawns (CR,D,F) | 17

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

Chargrilled sirloin steak, wild
mushroom cassoulet, truffle &
parmesan fries (D,S) | 24

Rump steak burger (200g),
tomato & red onion chutney,
red cabbage slaw, brioche bun,
skin on fries (D,E,G,S) | 16

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

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

Chestnut mushroom & pumpkin
risotto, grilled corn, pumpkin
seed pesto (D,V) | 16

FROM THE GRILL

Dry aged rib-eye steak 250g (D) | 30

Dry aged rump steak 350g (D) | 24

Maple & rosemary glazed pork
chop 250g | 18

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

SIDES

Buttered mash potato (D,V) | 4

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

Honey glazed parsnips & thyme
(D,V) | 4

Garlic buttered greens, mint sea
salt (D,V) | 4

Skin on French fries (V) | 3

Homemade triple cooked chips,
truffle & parmesan (V) | 6

PUDDINGS & CHEESES

Bitter chocolate fondant,
clotted cream ice cream,
chocolate crumb (D,G,E,SY,V) | 8

Gypsy tart, lemon cream
(D,E,G,V) | 7

Vanilla bean panna cotta, white
chocolate shards, grottine
cherries (D,S,SY,V) | 8

Traditional Christmas pudding,
brandy sauce, chantilly cream
(D,E,G,N,V) | 8

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

Classic Affogato (D,E,V) | 4