



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
- Courgette & mint fritter, sumac spiced yogurt (D,E,V) | 7
- Crispy sweet chilli beef, toasted sesame seed (S,SS) | 7
- 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
- Baked camembert, honey truffle butter, sourdough baguette (D,G,V) | 15
- Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough bread (D,G,S,SS,V) | 12

STARTERS

- Salmon tartare, winter leaves, crème fraiche, keta caviar (D,F,S) | 10
- Chicken liver parfait, tomato & plum chutney, toasted brioche (D,E,G,S) | 10
- Mussels, apple, cider, smoked bacon, Dockers sourdough (D,G,MO,S) | 12
- Crispy squid, chilli, spring onion, squid ink aioli (E,F,M) | 11
- Paprika spiced scotch egg, roast garlic aioli (E,G,M,S) | 9
- Celeriac & wild mushroom tart, pickled walnut, sherry caramel (D,E,G,SS,V) | 9
- Curried cauliflower & coconut soup, crispy shallots, sourdough (G,V,VG) | 7

FROM THE SEA

- Local beer battered fish, homemade chips, pea purée, tartare sauce (D,E,F,G) | 16
- Pan fried bream, crab champ potato, caramelised fennel, lemon butter sauce (CR,D,F,S) | 24
- Local fish pie, buttered mash, gratinated cheddar & tiger prawns (CR,D,E,F) | 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

Kentish venison haunch, dauphinoise potato, braised red cabbage, glazed chicory (D,S) | 26

Barbary duck breast, roast jerusalem artichoke, oyster mushroom butter bean puree (D,S) | 20

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

Green Thai vegetable curry, baby corn toasted cashew & coconut rice (D,E,G,S,V) | 15

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

Pearl barley 'risotto', artichoke, field mushrooms duxelles, truffle, rocket & sunflower seed pesto (D,S,V) | 15

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 curri, garlic butter or apple compote sauce.

SIDES

Minted Kentish ratte potatoes, sea salt (D,V) | 4

Purple sprouting broccoli, hazelnut butter (D,N,V) | 4

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

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

Skin on French fries (V) | 3

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

PUDDINGS & CHEESES

Dark chocolate fondant, sea salted caramel ice cream, chocolate caramel (D,G,SY,V) | 9

Toasted pine nut crème brule, baked biscotti (D,E,G,V) | 8

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

Cherry Bakewell tart, clotted cream ice cream (D,E,G,N,V) | 9

Set chocolate torte, mapled glazed granola, blood orange sorbet (G,SY,V,VG) | 9

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

Classic Affogato (D,E,V) | 4

