



SPRING LUNCH 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)	5
Nocellara olives (V)	4
Crisp pigs ears, spiced apple puree	4
Vegetable crisps, beetroot hummus (SS,V)	4
Homemade grilled chicken & chorizo flatbread, rocket, garlic & herb mayo (E,G)	12
Homemade grilled courgette flatbread, goats' cheese, sun dried tomatoes & pesto (D,G,N)	11
Charcuterie board, cured meats, Kentish cheeses, house pickles & sourdough bread (D,G,S)	17
Baked camembert, honey, truffle butter, sourdough baguette (D,G,V)	16
Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough bread (D,G,S,SS,V,VG)	12

STARTERS

Pickled herring fillet, ratte potato & tarragon salad, crème fraîche, popcorn (D,F)	9
Chicken liver parfait, tomato & plum chutney, toasted brioche (D,E,G,S)	9
Prawn & crab cocktail, spiced mayonnaise, sourdough toast (C,E,G,S,MO)	12
Salt & chilli squid, padron peppers, lime & chilli aioli (E,F,M)	12
Confit duck scotch egg, hoisin sauce (E,G,SS,SY)	10
Crispy sweet chilli beef, toasted sesame seed (S,SS)	9
Soup of the day, sourdough bread (G,V,VG)	7

FROM THE SEA

Local beer battered fish, homemade chips, pea purée, tartare sauce (D,E,F,G)	16
Baked cod, broad beans, peas, parmentier potatoes & cider cream (D,F,S)	22
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

Corn fed chicken, smoked
bacon, tenderstem broccoli,
thyme potato rosti, jus (D,S) | 18

Rump of lamb, fondant potato,
pea puree, spinach, lamb
shoulder bonbon (D,G) | 27

Rump steak burger (200g),
tomato & red onion chutney,
burger sauce, red cabbage slaw,
brioche bun, hand cut chips
(D,E,G,S) | 17

Green Thai vegetable curry,
baby corn toasted cashew
& coconut & lime leaf rice
(E,G,S,VG) | 15

Slow cooked shoulder of pork,
pak choi, Chinese leaf, noodles,
kimchi dressing (G,SY) | 18

Pan fried gnocchi, smoked
aubergine, slow roasted vine
tomatoes, parmesan (D,G,S,V) | 15

FROM THE GRILL

Dry aged sirloin steak 250g (D) | 30

Dry aged rump steak 350g (D) | 26

Barnsley lamb chop 250g | 24

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

SIDES

Sauteed potatoes, rosemary salt
(D,V) | 4

Purple sprouting broccoli, chilli
& lime butter (D,V) | 5

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

Skin on French fries (V) | 3

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

PUDDINGS & CHEESES

Lemon & white chocolate
cheesecake, raspberry sorbet
(D,G,SY,V) | 8

Tonka bean pannacotta,
meringue, honeycomb, blood
orange sorbet (D,E) | 8

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

Salt caramel tart, vanilla ice
cream (D,E,G,V) | 9

Set chocolate torte, mapled
glazed granola, blood orange
sorbet (G,SY,V,VG) | 8

Selection of 3 English cheeses,
millers crackers, pickled chutney
and fruit (D,G,S,V) | 12

Classic Affogato (D,E,V) | 4

