



SUMMER MENU

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

SMALL BITES

- Docker sourdough, Kentish rapeseed, vinegar, whipped brown butter (D,G,V) | 4
- Nocellara olives (V) | 4
- Fennel seed pork crackling, spiced apple compote | 4
- Roasted red pepper hummus, chargrilled flatbread (G,SS,V) | 5
- Sticky chicken wings, sesame seed, soy glaze (F,G,SS,SY) | 6
- Charcuterie board, cured meats, Kentish cheeses, house pickles & sourdough (D,G,S) | 17
- Baked Camembert, rosemary & garlic sourdough baguette (D,G,V) | 16
- Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough (S,SS,VG) | 13

STARTERS

- Scorched mackerel, shaved fennel, orange, chilli & dill (F) | 9
- Smoked chicken terrine, pickled baby gem, crispy capers, mustard (E,M,S) | 9
- Chilli & garlic tiger prawns, herb emulsion, lemon (CR,D,E,M) | 13
- Soup of the day, sourdough (VG) | 7
- Squid fritto misto, crispy kale, chilli & sweetcorn salsa (F,S) | 12
- Nduja scotch egg, mint yoghurt (D,E,G,S) | 10
- Crispy sweet chilli beef, toasted sesame seed (S,SS) | 9

FROM THE SEA

- Local beer battered fish, homemade chips, pea puree, tartare sauce (D,E,F,G,M,S) | 16
- Baked cod, broad beans, peas, parmentier potatoes & cider cream (D,F,S) | 22
- Hot smoked salmon fish cake, julienne courgettes, salmon caviar, lemon butter & poached hen egg (D,E,F,G,M,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

Corn fed chicken, smoked
bacon, tenderstem broccoli,
thyme pomme rosti, red current
jus (D,S) | 20

Lamb rump, fondant potato, pea
puree, spinach, lamb shoulder
bonbon (D,E,G,S) | 26

Aged rump steak burger, toasted
brioche bun, 'beefonaise' burger
sauce, monetary jack cheddar &
red cabbage slaw (D,E,G,M) | 17

Honey roasted heritage carrots,
harissa, purple kale, chickpeas &
whipped feta (D,V) | 16

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

Pan fried gnocchi, smoked
aubergine, slow roasted vine
tomatoes, parmesan (D,G,S,V) | 17

FROM THE GRILL

Dry aged sirloin 250g
(D) | 30

Dry aged rump steak 350g
(D) | 25

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

SIDES

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

Tenderstem broccoli, chilli &
lime butter (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

DESSERTS

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

Basil pannacotta, compressed
strawberries, meringue & sorbet
(D) | 9

Mint pavlova, peaches & cream
(D,E,V) | 8

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

Cold chocolate fondant, blood
orange (SY,VG) | 9

Selection of 3 Kentish cheeses,
millers crackers, tomato & red
onion chutney, fruit (G,D,S) | 12

Classic Affogato (D) | 4