



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 (VG) | 4
- Fennel seed pork crackling, spiced apple compote (D) | 4
- Roasted red pepper hummus, chargrilled flatbread (G,SS,V,VG) | 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

- Gilt head bream ceviche, grapefruit, garden herbs (F) | 11
- Buffalo mozzarella, heritage tomatoes, rocket pesto, black olive tapenade (D,S) | 10
- Chilli & garlic tiger prawns, herb emulsion, lemon (CR,D,E,M) | 13
- Soup of the day, sourdough (V,VG) | 7
- Crispy squid, chorizo mayo, land cress (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) | 17
- Pan fried fillet of bream, crushed purple potatoes, buttered kale, prawn & coconut bisque (CR,D,F,S) | 22
- Hot smoked salmon fish cake, julienne courgettes, salmon caviar, lemon butter & poached hen egg (D,E,F,G,M,S) | 20

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, rainbow chard, crispy 'Pomme Anna', burnt onion, jus (D,S) | 19

Longland farm breast of duck, fondant potato, tenderstem broccoli, raspberry & green peppercorn jus (D,S) | 30

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

Spiced chickpea burger, sweet chilli jam, toasted sesame seed bun, baby gem, tomato & red cabbage slaw & fries (SG,SS,V,VG) | 17

Pan roasted loin of pork, herb & mustard, charred sweetheart cabbage, apple & bacon jam tart (E,G,M) | 20

Pappardelle, parsley & pistachio pesto, semi dried tomato, grilled courgettes & Parmesan (D,G,N,V,VG) | 17

FROM THE GRILL

28-day dry aged sirloin 250g (D) | 30

28-day 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

New potato, smoked bacon, Spring onion, paprika mayonnaise (E,M) | 6

Tenderstem broccoli, garlic Butter, toasted almonds (D,N,V) | 5

Baby gem wedges, Caesar dressing, sourdough croutons (D,E,F,G,V) | 5

Truffle & mustard mac 'n' cheese (D,G,M) | 5

Skin on French fries (VG) | 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, honeycomb & 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, grated chocolate & raspberries (SY,VG) | 9

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

Classic Affogato (D) | 4

