



AUTUMN MENU

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

SMALL BITES

Docker sourdough, Kentish rapeseed oil, sherry vinegar, whipped brown butter (D,G,V,VG) | 4

Nocellara olives (VG) | 4

Fennel seed pork crackling, spiced apple (E,G,V) | 4

Roast squash & cumin hummus, char-grilled flatbread (G,SS,VG) | 5

Mackerel pâté, smoked paprika butter, toasted sourdough (G,F,SS) | 6

Charcuterie board, cured meats, Kentish cheese, house pickles & sourdough bread (D,G,S) | 17

Baked Camembert, rosemary & garlic sourdough baguette (D,G,V) | 16

Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough (G,D,S,V,VG) | 13

STARTERS

Soy & honey cured salmon, horseradish emulsion, wasabi crumb (E,F,G,M,SY) | 11

Smoked ham hock & stock pot carrot terrine, saffron aioli, sourdough (D,E,G,M,S) | 9

Candy roasted beetroots, endive, goats cheese curd, caramelised walnuts (D,N,S,V) | 9

Crispy squid, kimchi mayo, white radish (D,E,F,M,MO) | 12

Sage & onion scotch egg, spiced apple compote (D,E,G,S) | 10

Crispy chilli beef, toasted sesame seed (S,SS) | 9

Soup of the day, sourdough (G,V,VG) | 7

FROM THE SEA

Local beer battered fish, homemade chips, pea purée, tartare sauce (D,E,F,G,M,S) | 17

Baked hake, samphire, crushed saffron potatoes, bacon & cockle butter (D,F,MO) | 23

Fish pie, buttered mash, gratinated cheddar and tiger prawns (CR,D,E,F) | 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, whipped cauliflower, purple sprouting broccoli, parmesan croquettes & jus (D,E,G,S) | 20

Braised beef, mushroom & pearl onion pie, bubble & squeak, gravy (D,E,G) | 19

Aged rump steak burger, toasted brioche bun, 'beefonaise' burger sauce, Monterey jack cheddar, red cabbage slaw & fries (D,E,G,M) | 18

Pan roasted gnocchi, butternut squash, sage, toasted pinenuts & parmesan (D,E,G,N,V) | 17

Slow roasted pork belly, fennel seed crackling, black pudding bonbon, smoked aubergine compote, chateau potatoes, chard onion (D,E,G,S) | 20

Red Thai curry, tofu, Asian vegetables, coconut & lime leaf Jasmine rice (G,SY,VG) | 18

FROM THE GRILL

28 day dry aged Sirloin 350g (D) | 33

28 day dry aged Fillet 200g (D) | 38

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 sauce.

SIDES

Honey & star anise glazed chantenay carrots (D,V) | 5

Purple sprouting broccoli, Café de Paris butter (D,F) | 5

Nduja roasted Ratte potatoes (D) | 6

Mustard & truffle mac 'n' cheese (D,G,M,S) | 5

Skin on French fries (VG) | 3

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

PUDDINGS & CHEESES

Chocolate Marquis, buttermilk, raspberry coulis, honeycomb, vanilla ice cream (D,E,SY,V) | 11

Raspberry & white chocolate crème brûlée, lavender shortbread (G,E,D,SY,V) | 9

Coffee & amaretto filled choux bun, salt caramel & frosted almonds (D,E,G,N) | 9

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

Spiced apple crumble, coconut & vanilla (G,VG) | 8

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

Classic Affogato (D) | 4