



SPRING MENU

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

SMALL BITES

- Gilda's soughdough, Kentish rapeseed, sherry vinegar, beef fat butter (D,G,S,V) | 4.5
- Gordal olives (V) | 4.5
- Five spice pork crackling, plum chutney | 6
- Whipped smoked cods' roe, chive oil, seaweed crackers (F,G,M,S) | 7.5
- Beer battered cod bites, curry sauce (F,G,S) | 7.5
- Grilled flatbread, pancetta, sweet piquanté peppers, mozzarella, hot honey, rocket leaf (G,D,S) | 16
- Baked Camembert to share, rosemary & garlic toasted ciabatta, port soaked apricot & figs (D,G,S,V) | 18
- Grilled vegetable board, charred peppers, courgette, smoked aubergine, black olive tapenade, falafel, sundried tomatoes, house focaccia, sherry vinegar, rapeseed oil (G,S,VG) | 20

STARTERS

- Chef's soup of the day, sourdough (G,V) | 8.5
Vegan without butter
- Kentish Blue cheese mousse, puff pastry, salt baked beetroot, toasted walnut, pickled celery (D,G,N,V) | 8.5
- Chicken tikka scotch egg, tikka sauce, cucumber raita (E,D,G,N,S) | 11
- Duck liver parfait, rhubarb & orange chutney, toasted brioche (D,E,G) | 11.5
- Crispy sweet chilli beef, toasted sesame seed (S,SS) | 12.5
- Crispy coconut tiger prawns, chipotle mayonnaise, mango & papaya salsa (CR,E,G,S) | 13
- Mussels, smoked bacon, shallot, garlic white wine, cream & sourdough (D,G,MO,S) | 14
- Local beer battered fish, triple cooked chips, pea purée, tartare sauce (D,E,F,G,M,S) | 20
- Seafood linguine, tiger prawns, crab meat and mussels, shellfish bisque, Parmesan (CR,D,F,G,MO) | 23
- Chalk stream trout, potato & crab croquette, whipped smoked cod roe, peas, parsley sauce (CR,D,E,F,G,S) | 27

FROM THE SEA

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

- Satay baked cauliflower, peanut & lime dressing, pak choi, spring onion, rice noodle (G,P,SS,SY,VG) | 19
- Slow-cooked aubergine, tamarind, roasted onion, white bean purée, sumac roasted new potato (D,S) | 19.5
- Dry aged rump steak burger, toasted brioche bun, burger cheese, gherkin ketchup, American mustard, served with sauerkraut slaw, skin on fries (D,E,G,M) | 20
Add smoked streaky bacon £2
- Chef's pie, buttered mash potato, braised savoy cabbage & onion, red wine gravy (D,E,G,S) | 23
- Rack of baby back ribs, Korean BBQ glaze, crispy onions, skin on fries, coleslaw (E,F,S,SS) | 24.5
- Pan roast duck breast, artichoke purée, rainbow chard, parmentier potato, red wine jus (D,S) | 28
- Lamb rump, new potato, braised gem, broad beans, baby turnip, roast garlic & anchovy pesto (D,F,N) | 30

FROM THE GRILL

- Dry aged sirloin steak 8oz (D) | 34
- Dry aged fillet steak 8oz (D) | 42
- All our steaks are aged for 30 days in a Himalayan salt chamber and are served with fries, roast cherry tomato, grilled field mushroom & a choice of blue cheese (D), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

SIDES

- Skin on French fries (VG) | 4
- Chantenay carrots, caraway seed (VG) | 5
- Sautéed spring greens with garlic butter (D,V) | 5
Vegan without the butter
- Maple & thyme glazed parnips (D,V) | 6
- Crushed new potatoes, spring onion, wholegrain mustard (D,M,V) | 6.5
- Chunky chips, truffle & Parmesan (D) | 7.5

PUDDINGS & CHEESES

- Warm treacle tart, clotted vanilla ice cream (D,E,G) | 9.5
- Brown butter chocolate ganache, soft caramel, candied peanut, tempered chocolate (D,P,V) | 9.5
- Vegan apple tart tatin, vegan vanilla ice cream (G,VG) | 9.5
- Pear & blackberry crumble, vanilla custard (D,E,G,V) | 9.5
Vegan vanilla ice cream available | Vegan without custard
- Rhubarb & ginger cheesecake, rhubarb & vanilla ice cream, ginger snap, compressed rhubarb (D,E,G,V) | 11
- Selection of 2 or 4 Kentish cheeses, Millers crackers, tomato & red onion chutney (D,G,S) | 9/18
- Classic Affogato (D,E,V) | 6.5



If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.