APERITIF

CLASSIC NEGRONI 10
Tanqueray, Campari, Martini Rosso

LE CITRON BLOODY MARY 12
Le Citron Grey Goose, tomato juice, Tobasco, worcester sauce

THE TIGER 1749 INN
STOWTING · KENT · DRINK · EAT

SUNDAY MENU
12PM - 6PM

SMALL PLATES

TEAR & SHARE GARLIC BREAD (D G V) 5
Add Salt cod pâte (D F M), Potted ham (M S), Smoked aubergine purée **3 EACH**

GORDAL PIQUANTÉ OLIVES 4
(F N V)

CHEESE & MARMITE PUFF PASTRY STRAWS 5
(D E G S V)

RABBIT & BLACK PUDDING CROQUETTES 8
pecorino aioli (D E G N)

LEMON SOLE GOUJONS 12
celery & apple tartare sauce (C D E F G)

BURRATA 12
frigatelli, crispy onion, grilled ciabatta (D G V)

OAK SMOKED SALMON MOUSSE 14
melba toast, creme fraiche, dill (D F G)

MERGUEZ SCOTCH EGG 12
tzatziki, pomegranate (D E G)

CHEF'S SOUP OF THE DAY 9
house bread & butter (D G VG)

CRISPY PORK BELLY BITES 12
sweet chilli sauce, pickled ginger crispy onions (G)

ROSEMARY & GARLIC CAMEMBERT hot honey, ciabatta toast (D G V) 18

ROASTS & LARGE PLATES

ROAST CHICKEN SUPREME 24
stuffed with Cumberland sausage meat (D E G S)

SLOW ROASTED PORK BELLY 25
fennel & sea salt crackling (D E G S)

ROAST SIRLOIN OF DRY AGED BEEF (D E G S) 27

COMBINATION ROAST 30
roast sirloin & roast pork (D E G S)

ROAST BUTTERNUT SQUASH 20
Walnut & rosemary crumb, vegetarian gravy (G N S V VG)

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M)

CAULIFLOWER SCHNITZEL 20
borlotti bean & tomato cassoulet, basil pesto (G N VG)

BEER BATTERED FISH 23
chunky chips, garden peas, tartare sauce (D E F G M S)

KING PRAWN, MUSSEL & CLAM LINGUINE 28
fresh Parmesan, chilli & pesto (CR D MO N)

MARMALADE & FENNEL SEED GLAZED HAM 20
Woodland farm fried egg, chunky chips, walnut ketchup (E G N)

FROM THE GRILL

225G DRY AGED FILLET STEAK (D) 34
choice of sauce

200G STEAK BURGER 21
seeded bun, tomato relish, Monterey Jack cheese, coleslaw & fries (D E G S)
Add bacon 2

Steak sauces - peppercorn (D S), blue cheese (D), garlic butter (D), red wine jus (S), chimmi churri (S), café de Paris (D F M S)

SIDES

ALL 5

MAPLE GLAZED PARNSIPS (D V)

WALDORF SALAD
blue cheese dressing (C D E M N S V)

FRENCH PEAS (D)

BUTTERED MASH (D V)

GARLIC MUSHROOMS (D V)

SKINNY FRIES
rosemary mayo (E V)

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)

ALSO IN OUR FAMILY

Our first pub, The Marquis of Granby opened in 2019 after a full refurbishment in the picturesque valley of Alkham. We're beyond excited that we've made it into the Finals of Kent's Muddy Stilettos Awards 2026.

marquisofgranby.co.uk

Opened in 2023, The King's Arms is a 14th century Medieval Inn restored in celebration of the coronation of King Charles III. In 2024, the Inn was crowned County Winners in the National Pub and Bar Awards.

thekingsarmselham.com

Our latest addition to the family located in the heart of Wye, The King's Head is a welcoming country pub full of character and charm. Dating back to the 17th century, it blends historic features with a relaxed, friendly atmosphere.

kingsheadwye.co.uk

Cockpit Cottage is a 5 bedroom cottage off Elham village square, in the beautiful North Downs of Kent. In 2024 the cottage went through an extensive restoration and sits next door to the King's Arms Pub.

cockpitcottagelham.com

Opened in 2026, in the barn next to the Kings Head, Wye Not Pizza is a casual dining space serving authentic wood-fired pizza and beer to enjoy with us or to take away.

wyenotpizza.com

WHAT'S ON
AT THE TIGER INN

CHRISTMAS DAY

Come and celebrate Christmas Day with us, with a delicious three course feast. Its the perfect way to relax, indulge and celebrate Christmas with family & friends

£145 PER PERSON

PRIVATE DINING

On the first floor we have a private dining room called Birchies. We can seat up to 22 people comfortably. Perfect for enquire with a member of staff today to find out more.

WREATH MAKING

We have two wreath making sessions coming up - Friday 27th November & Thursday 3rd December. The workshop plus a two-course lunch only £75 or the workshop plus three-course lunch only £80.