

APERITIF**CLASSIC NEGRONI 10**
Tanqueray, Campari, Martini Rosso**BLOODY MARY 12**
Grey Goose, tomato juice,
seasoning**KITCHEN OPENING TIMES****MONDAY - THURSDAY**

12pm - 9pm

FRIDAY & SATURDAY

12pm - 4pm & 5.30pm - 9pm

SUNDAY

12pm - 6pm

➤ **SMALL PLATES** ➤

TEAR & SHARE GARLIC BREAD (DGV) 5Add Salt cod pâte (DFM), Potted ham (MS), Smoked baba ghanoush **3 EACH****GORDAL PIQUANTÉ OLIVES 4**
(FNV)**CHEESE & MARMITE
PUFF PASTRY STRAWS 5**
(DEGSV)**RABBIT & BLACK
PUDDING CROQUETTES 8**
pecorino aioli (DEGN)**LEMON SOLE GOUJONS 12**
celery & apple tartare sauce
(CDEFG)**BURRATA 12**
frigateelli, crispy onion, grilled
ciabatta (DGV)**OAK SMOKED SALMON
MOUSSE 14**
melba toast, crème fraîche, dill
(DFG)**MERGUEZ SCOTCH EGG 12**
tzatziki, pomegranate (DEG)**CHEF'S SOUP OF THE DAY 9**
house bread & butter (DGVG)**CRISPY PORK BELLY
BITES 12**
sweet chilli sauce, pickled ginger
crispy onions (G)**ROSEMARY & GARLIC CAMEMBERT** hot honey, ciabatta toast (DGV) **18**

➤ **LARGE PLATES AND PUB CLASSICS** ➤

**MARMALADE & FENNEL SEED
GLAZED HAM 20**
Woodland farm fried egg, chunky chips, walnut
ketchup (EGN)**CONFIT BELLY OF PORK 25**
duck fat roast potatoes, black pudding croquettes, apple
purée, cider & mustard sauce (CDEGM)**SLOW COOKED BEEF CHEEK GUINNESS 24**
& CHESTNUT MUSHROOM PIE
horseradish mash, peas & gravy (DEGS)**WILD MUSHROOM & SPINACH RISOTTO 22**
gorgonzola, truffle oil, poached duck egg (DEV)**CAULIFLOWER SCHNITZEL 20**
borlotti bean & tomato cassoulet, basil pesto (GNVG)**BEER BATTERED FISH 23**
chunky chips, garden peas, tartare sauce (DEFGMS)**KING PRAWN, MUSSEL & CLAM
LINGUINE 28**
fresh Parmesan, chilli & pesto (CRDMON)**PAN FRIED CALVES' LIVER & BACON** colcannon, braised onions, sherry vinegar jus (CDS) **26**

➤ **FROM THE GRILL** ➤

**250G DRY AGED
SIRLOIN STEAK (D) 25**
choice of sauce**225G DRY AGED
FILLET STEAK (D) 34**
choice of sauce**200G STEAK BURGER 21**
seeded bun, tomato relish, Monterey
Jack cheese, coleslaw & fries (DEGS)
Add bacon **2****Steak sauces** - peppercorn (DS), blue cheese (D), garlic butter (D),
red wine jus (S), chimmi churri (S), café de Paris (DFMS)

➤ **SIDES** ➤

ALL 5**MAPLE GLAZED
PARNSIPS (DV)****WALDORF SALAD**
blue cheese dressing (CDEMNSV)**FRENCH PEAS (D)****BUTTERED MASH (DV)****GARLIC MUSHROOMS (DV)****SKINNY FRIES**
rosemary mayo (EV)

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 Stilletos Awards 2026.
marquisofgranby.co.uk



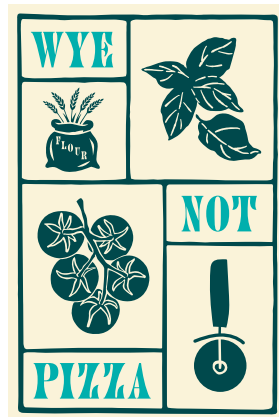
Opened in 2023, The King's Arms is a 14th century Medieval Inn restored in celebration of the coronation of King Charles III. In 2024, the Inn was crowned County Winners in the National Pub and Bar Awards.
thekingsarmselham.com



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.
cockpitcottageelham.com



Tucked away in the barn in our patio courtyard, Wye Not Pizza serves up authentic stone-baked pizzas made with the best ingredients sourced by our team. Settle in for a casual evening with friends in the pub or make a night of it at home with our fantastic selection of drinks to take away.

➤ 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.