APERITIF

CLASSIC NEGRONI 10
Tanqueray, Campari, Martini Rosso

BLOODY MARY 12
Grey Goose, tomato juice, seasoning

THE TIGER INN 1749 · STOWTING · KENT · DRINK · EAT

KITCHEN OPENING TIMES
MONDAY - THURSDAY
12pm - 9pm
FRIDAY & SATURDAY
12pm - 4pm & 5.30pm - 9pm
SUNDAY
12pm - 6pm

SMALL PLATES

TEAR & SHARE GARLIC BREAD (D G V) **5**
Add Salt cod pâte (D F M), Chickpea hummus (SS), Smoked baba ghanoush **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, sherry caramel, grilled ciabatta (D G V)

OAK SMOKED SALMON MOUSSE 14
melba toast, crème fraîche, 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**

LARGE PLATES
AND PUB CLASSICS

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

CONFIT BELLY OF PORK 25
duck fat roast potatoes, black pudding croquettes, apple purée, cider & mustard sauce (C D E G M)

SLOW COOKED BEEF CHEEK GUINNESS & CHESTNUT MUSHROOM PIE 24
horseradish mash, peas & gravy (D E G S)

WILD MUSHROOM & SPINACH RISOTTO 22
gorgonzola, truffle oil, poached duck egg (D E V)

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)

PAN FRIED CALVES' LIVER & BACON colcannon, braised onions, sherry vinegar jus (C D S) **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 (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)

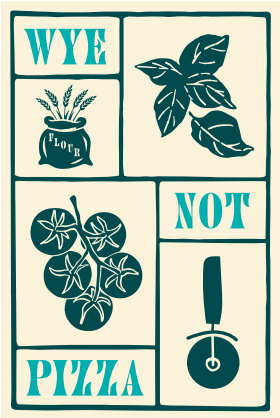
ALSO IN OUR FAMILY

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



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.