

Starters

Homemade watercress & pea soup served with sour dough bread (vegan; gf available)	£6.95
Duck liver, port & pork pate served with crostini	£7.95
Naked whitebait dusted with cayenne pepper served with homemade tartare sauce (gf)	£7.50
Goats cheese puff pastry tart topped with red onion chutney	£7.50
Panko breaded king prawns served with seaweed salad & soy sauce	£7.95
Baked whole Camembert studded with garlic & rosemary served with red onion chutney & rosemary focaccia (v; gf available)	£16.95

Roasts

Our delicious roasts are served with a selection of seasonal vegetables, honey roasted parsnips, homemade Yorkshire pudding, rosemary roasted potatoes, pork stuffing & rich gravy

Medium roasted Rib of Beef £18.95 Half roast chicken £17.95

Roast Loin of Pork £17.95

Sweet potato & red onion tart (gf & vegan) £15.95

side of Pigs in Blankets and Pork & Sage Stuffing £4.95

Rosemary & sea salted chips £4.50 Dauphinoise Potatoes £4.95 Dressed mixed salad £3.95

Mains

8oz Ribeye steak served with dauphinoise potatoes, savoy cabbage and grilled beef tomato	£24.95
Torn mozzarella, sun dried tomatoes & mixed olives on a bed of mixed leaf salad, drizzled with green pesto dressing	£15.95
Chicken supreme topped with a smoked bacon and tarragon jus, served with rosemary roasted potatoes and seasonal vegetables (gf) swap to dauphinoise potatoes £2.50	£17.95
Steak & Guinness pie served with chips, gravy and seasonal vegetables	£16.95
8oz beefburger or whole chicken breast on baby gem lettuce, beef tomato, gherkins, mayo and red onion in a sour dough bun, served with triple cooked chips and burger relish	£16.95
add cheddar cheese, bacon or gf bun £1.50	
Plant based burger on a flat mushroom, baby gem lettuce, beef tomato, gherkins, vegan mayo and red onion in a sour dough bun, served with triple cooked chips and burger relish	£16.95
add vegan cheese or gf bun £1.50	

All dishes are prepared in our kitchen where allergens are present therefore we cannot guarantee any food item is free of traces of allergens. Please ask a member of staff for allergen information before ordering.

A discretionary 10% service charge will be added to your bill to share amongst the whole team

For Afters.....

Mini beignets – chocolate & hazelnut filled choux pastry 'doughnuts' served with cream £6.95

Kentish apple, blackberry & caramel pudding served with creamy custard £6.95

Chocolate & coconut tart served with vegan vanilla ice cream (*vegan & GF*) £7.50

Kentish Gypsy Tart served with cream £6.95

Warm chocolate brownie served with vanilla ice cream £6.95

Warm sticky toffee pudding served with custard £6.95

Cappuccino £3.50

Latte £3.50

Americano £2.95

Tea £2.95

Hot Chocolate (*add mini mallows & squirty cream £1*) £3.95

Liqueur Coffee £6.95

Liqueurs

Baileys 50ml £3.50

Tia Maria 25ml £3.00