

Nibbles & Sides ...Mixed Artisan bread board with roasted garlic, olive oil & balsamic vinegar £6.95

Olives (gf) £2.95 Garlic Bread £3.50 Sea Salt & Rosemary Chips £3.50 Side Salad £3.95

Starters

Filo prawn parcels served on a bed of mixed leaves with sweet chilli sauce	£6.95
Moules Mariniere served with a half baguette (GF available)	£8.95
Garlic & Stilton Mushrooms served on artisan bread (v, GF available)	£6.95
Kings Prawns in a Virgin Mary Sauce with Smoked Salmon & artisan bread (GF available)	£7.95
Naked Whitebait dusted with Cayenne Pepper served with homemade tartare sauce and dressed mixed leaves (GF)	£5.95
Homemade soup of the day (vegan), served with half a warm baguette and unsalted butter	£5.95
Succulent Scallops on a bed of pea puree served with Chorizo & pea shoots (GF)	£11.95
Oven baked whole Camembert served with red onion chutney & toasted baguette (v)	£13.95
Fish Platter - Peppered Mackerel, Whitebait dusted with cayenne pepper, Filo Prawn Parcels, Smoked Salmon, mini Prawn Cocktail, tartare sauce, sweet chilli dip & artisan bread	£15.95

Mains

Moules Mariniere served with sea salt & rosemary frites and a half baguette (GF available)	£15.95
Broad bean, pea and asparagus risotto finished with vegan parmesan cheese, topped with a rocket salad and extra virgin olive oil (GF & vegan) just ask for regular Parmesan if you'd prefer	£13.95
Luxury Fish Pie filled with Pink Salmon, skinless & boneless Alaska Pollack, undyed smoked hake fillet and freshwater prawns topped with buttery mash with seasonal vegetables	£14.95
Halloumi & Mediterranean Vegetable Skewers with fruity cous cous, Tzatziki & pitta bread (v)	£13.95
King Prawn & Chorizo Spaghetti with a tomato, chilli & basil sauce, Parmesan & rocket salad	£14.95
Chicken Caesar Salad – Grilled Chicken Breast, whole anchovies, homemade croutons and Parmesan shavings drizzled in classic Caesar dressing and served on crisp lettuce	£13.95
Deep filled steak and Guinness short crust pie with horseradish mashed potato, seasonal vegetables and a rich gravy	£13.95
Smoked Haddock Fish Cakes with an Applewood Cheddar centre with Herb Salad and Frites	£14.95
10oz Rump Steak with herb roasted beef steak tomato, field mushroom, chips, dressed rocket salad and a choice of Creamy Peppercorn Sauce or Stilton Glaze (GF)	£19.95
add Garlic King Prawns	£3.95
Pan Fried Salmon Fillet with asparagus, buttered new potatoes & a watercress sauce	£15.95

- GF - Gluten Free
- * v - vegetarian
- * vegan
- Please ask a member of staff for allergen information

For Afters.....

Traditional Kentish Gypsy Tart served with vanilla ice cream	£6.50
Indulgent White Chocolate Crème Brulee served with Shortbread	£6.95
Chocolate & Coconut Tart served with Coconut Ice Cream (vegan & GF)	£6.95
Mini Dessert Selection – Gypsy Tart, White Chocolate Crème Brulee & Chocolate Brownie	£7.95
Kentish Apple Pie served with vanilla custard	£5.95
Belgium Sweet Waffles £5.95 choose a topping - Peanut Butter & Golden Syrup, Fresh Strawberries & Cream or a 'nice' cream & chocolate sauce	
Triple Chocolate Brownie drizzled with chocolate sauce, served with vanilla ice cream	£5.95

'Nice' Creams - Decadent Ice Cream selection £2.25 per scoop - choose from Jamaican Rum & Raisin, Oreo, Rocky Road, White Chocolate & Raspberry, Vegan Coconut, Vanilla, Strawberry, Chocolate and Frozen Mango Yoghurt

A selection of British cheeses served with celery sticks, red onion chutney and a variety of cheese biscuits £8.25
add a glass of Port £2.50 50ml

Affogato – espresso coffee served with vanilla ice cream £3.95

Hot Drinks

Cappuccino	£2.95
Latte	£2.95
Americano	£2.75
Tea	£2.50
Hot Chocolate with cream & mini mallows	£3.50
Liqueur Coffee	£5.80

Liqueurs

Baileys 50ml	£3.50
Tia Maria 25ml	£3.00
Crema Di Limoncino 25ml	£1.50
Apricot / Apple / Cherry Brandy 25ml	£3.00
Remy Martin VSOP 25ml	£3.95