

While you wait.....bread selection, olive oil & balsamic dip and garlic olives £8.95

### Starters

Mozzarella, tomato & basil salad drizzled with balsamic glaze ( <i>v &amp; gf</i> )	£6.95
Moules Mariniere served with sour dough bread ( <i>gf roll available</i> )	£8.95
Duck & port pate served with red onion chutney and toasted sour dough bread	£6.95
Roasted red pepper & tomato soup served with sour dough bread	£6.95
Charcuterie Board – <i>Salami Milano, Prosciutto Crudo and Carpaccio Di Bresaola meats with Campagnolo olives, dipping oil and warm rosemary flatbread</i>	<b>serve one £8.95/ sharer for two £15.95</b>
Baked whole Camembert studded with garlic & rosemary served with red onion chutney & toasted rosemary flatbread ( <i>v; gf roll available</i> )	£15.95

### Roasts

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

**Medium roasted Topside of Beef £17.95**

**Pork Loin, crackling and pork, sage & onion stuffing £16.95**

**Sweet potato & red onion tart served with unbuttered vegetables (*GF & Vegan*) £15.95**

**Side of Cauliflower Cheese £4.50**

**side of Pigs in Blankets and Pork Stuffing £4.50**

### Mains

Moules Mariniere – shell on rope grown Mussels in a white wine, onion & parsley sauce served with sour dough bread ( <i>GF roll available</i> )	£18.95
Mozzarella, tomato & basil quiche served with superfood salad and Caesar iceberg wedge <b>add a cup of chips £2</b>	£14.95
Kentish Rarebit Burger - 8oz beefburger topped with black pudding & rarebit sauce served with triple cooked chips and apple sauce	£17.50
Chicken Caesar Salad – char grilled chicken breast, smoked bacon, anchovies & garlic croutons on iceberg and baby gem lettuce, drizzled with Caesar Dressing	£16.95
Superfood Salad – mixed leaves, wild rice, chickpeas, sweetcorn, red pepper, spring onion, green beans and basil drizzled with house dressing ( <i>gf &amp; vegan</i> ) <b>add falafel £4.95, chicken breast £5.95, ribeye steak £7.95 or grilled halloumi £4.95</b>	£13.95
Steak & Guinness short crust pie served with triple cooked chips, seasonal veg and rich gravy	£16.95
Smoked haddock fish cakes with Applewood cheddar centre with herb salad and frites	£15.95
Plant Based burger with vegan mayo, lettuce, tomato, gherkin and red onion in a sour dough bun, served with triple cooked chips and burger relish ( <i>vegan</i> ) <b>add vegan cheese, cheddar cheese or gf bun £1.50</b>	£14.95

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.....

- Key Lime Pie topped with kiwi fruit and drizzled with passionfruit coulis (gf) £6.95
- Raspberry & white chocolate meringue cloud served with strawberries and cream £6.95
- Mini dessert selection – Gypsy Tart, Chocolate Brownie & Crème Brulee £8.50
- Belgium waffles topped with forest fruits, cream and syrup £6.95
- Traditional Gypsy Tart served with double cream £6.95
- Warm chocolate brownie served with vanilla ice cream £6.95
- Chocolate & coconut tart served with vegan vanilla ice cream (vegan & GF) £7.50

### Hot Drinks

Cappuccino	£3.50
Latte	£3.50
Americano	£2.95
Tea	£2.95
Hot Chocolate (add cream & mini mallows £1)	£3.95
Liqueur Coffee	£6.95

### Liqueurs

Baileys 50ml	£3.50
Tia Maria 25ml	£3.00
Remy Martin Brandy 25ml	£3.95
Laphroaig Whisky 25ml	£3.60