



SPRING MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

- Docker soughdough, Kentish rapeseed oil, sherry vinegar, whipped sea salt butter (D,G,V) | 5
- Nocellera olives (V) | 4
- Fennel seed pork crackling, spiced apple compôte | 6
- Whipped cods' roe, seaweed crackers (D,F,G) | 7
- Charcuterie board, cured meats, Kentish cheese, house pickles & sourdough (D,G,S) | 17
- Baked Camembert, rosemary and garlic sourdough baguette (D,G,V) | 17
- Grilled vegetables, hummus, olives, sundried tomatoes, house pickles & sourdough (G,S,SS,V,VG) | 14

STARTERS

- Chorizo scotch egg, red pepper aioli, hazelnut & coriander pesto (D,E,G,N) | 11
- Salt & pepper squid, white radish, kimchi mayonnaise (E,F,G,SY) | 12
- Crispy sweet chilli beef, toasted sesame seed (S,SS) | 12
- Portobello mushroom parfait, pickled walnuts, leaves & sourdough (N,S,VG) | 9
- Popcorn cauliflower, Thai sweet chilli sauce, Asian vegetables (V,VG) | 9
- Chard pickled mackerel, fennel, orange & chilli salad (F,S) | 10
- Soup of the day, sourdough bread (G,V,VG) | 8

FROM THE SEA

- Local beer battered fish, homemade chips, pea purée, tartare sauce (D,E,F,G,M,S) | 19
- Baked cod, broad beans, peas, parmentier potatoes & cider cream (D,F,S) | 23
- Fish pie, buttered mash, gratinated cheddar & Tiger prawns (CR,D,E,F,M) | 21

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)

FROM THE LAND

Chicken kiev, truffle & parmesan cooked chips, watercress, caper shallot jus (D,E,G,S) | 20

Lamb rump, crispy lamb bacon, fondant potato, minted pea purée, red currant jus (D,S) | 30

Double aged rump steak burger, toasted brioche bun, Monterey Jack cheddar, red cabbage slaw, skin on fries (D,E,G,M) | 19

Green Thai vegetable curry, baby corn toasted cashew, coconut & lime leaf rice (S,V,VG) | 18

Slow cooked pork belly, wild garlic & olive oil mash, black pudding bonbon, kale & jus (D,S) | 23

Wild mushroom & chestnut tart, honey & thyme roasted parsnips, spring greens & truffle cream (G,D) | 17

FROM THE GRILL

28 day dry aged sirloin steak 8oz (D) | 32

28 day dry aged fillet steak 8oz (D) | 38

All steaks are served with skin on fries, grilled flat mushroom, roasted cherry vine tomatoes & a choice of dressing (blue cheese, peppercorn, chimmi churri or garlic butter)

SIDES

Sautéed new potatoes, rosemary & sea salt (D,V) | 5

Tenderstem broccoli, chilli & almonds (D,N,V) | 6

Pan seared spring vegetables, garlic butter (D,V) | 5

Skin on French fries (V) | 4

Homemade triple cooked chips, truffle & parmesan (D,V) | 6

PUDDINGS & CHEESES

Lemon & white chocolate cheesecake, raspberry sorbet (D,G,SY,V) | 10

Apple & rhubarb crumble, coconut & vanilla custard (G,V,VG) | 9

Chocolate & salt caramel tart, vanilla ice cream (D,E,G,SY,V) | 10

Tonka bean burnt trinity cream, honeycomb, chocolate shards (D,SY) | 9

Coconut pannacotta, almond tuille, blood orange sorbet (D,N,G) | 9

Selection of 4 Kentish cheeses, charcoal crackers, tomato & red onion chutney (D,G,S) | 12

Classic Affogato (D) | 4



If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.