

starters

Fresh homemade soup of the day, served with half a warm baguette and unsalted butter <i>(GF & vegan)</i>	£5.95
Chefs own delicious Chicken Liver Parfait with Kentish Apple Chutney and toasted crostini's	£6.95
Succulent Scallops on a bed of pea puree and black pudding topped with pea shoots <i>(GF)</i>	£11.95
Bruschetta brushed with garlic, topped with juicy Kent tomatoes, red onion and balsamic glaze <i>(vegan)</i>	£5.95
Lightly coated whitebait with Homemade tartar sauce and dressed mixed leaf garnish	£6.50
Oven baked whole Camembert with red onion chutney, white grapes, celery sticks and toasted baguette	£12.95

mains

Your choice of steak cut served with Jenga chips, herb roasted beef steak tomato, grilled field mushroom and watercress salad drizzled with a tarragon dressing 10oz Ribeye £26.95 8oz Sirloin £19.95 8oz Rump £14.95 <i>(GF)</i>	
Slow roasted pork belly with colcannon mash potato, glazed baby carrots and green beans and a Kentish cider jus	£18.95
Pan fried herb & garlic chicken with creamy dauphinoise potatoes, fresh seasonal vegetables and a wild mushroom, smoked bacon & tarragon sauce <i>(GF)</i>	£17.95
12-hour slow cooked lamb shank served on a bed of creamy mash potato with wilted kale green beans and a red, wine mint and red current gravy	£18.95
Luxury Fish Pie made with skinless & boneless Alaska Pollack, Pink Salmon, undyed smoked Hake fillet and freshwater prawns topped with buttery mash with seasonal greens	£15.95
Fresh Cornish mussels steamed in wheat beer with smoked streaky bacon served with crisp frites and warm rustic bread	£16.95
Broad bean, minted pea and asparagus risotto finished with vegan parmesan cheese and topped with a rocket salad and truffle oil <i>(GF & vegan)</i>	£13.95
Confit duck on a bed of rosemary roasted new potatoes with glazed baby carrots, wilted kale and a red wine and red current sauce	£18.95
Super grain salad – mixed leaf salad with spinach, wild rice, chickpea, mixed beans, Red peppers, spring onion, harissa and mint dressing, pomegranate and toasted sesame seeds <i>(GF & vegan)</i>	£13.95
<i>add a chicken fillet £4.50 or grilled halloumi £3.50</i>	
Plant based burger with lettuce, red onion, sliced tomato and gherkin in an Americana sour dough Gourmet Burger Bun with vegan mayo skin on fries and chilli jam <i>(vegan)</i>	£14.95
<i>add vegan cheese slice £1</i>	

For After.....

Gypsy Tart served with creamy custard or vanilla ice cream

£6.95

Triple chocolate Brownie served with chocolate sauce and vanilla ice cream (GF & vegan)

£6.95

Chefs own rich chocolate and orange mousse served with fresh whipped cream

£6.95

Classic Banoffee Pie – crisp biscuit base topped with rich toffee, fresh bananas, whipped cream & chocolate shavings

£6.95

Ice cream selection - choose from Salted Caramel, Vanilla and Chocolate (GF & vegan)

£5.95

A selection of British cheeses served with celery sticks, white grapes, apple chutney and a variety of cheese biscuits

£8.25

add a glass of Port £2.40 50ml

Dessert Wine

Errazuriz Late Harvest Sauvignon Blanc – sweet & fruity wine with papaya, peach and honey aromas

£13.95

Hot Drinks

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

Liqueurs

Baileys	£3.70
Tia Maria	£3.70
Crema Di Limoncino	£3.70
Cherry Brandy Liqueur	£3.70
Remy Martin VSOP	£4.20