

Bread selection, garlic olives, olive oil & balsamic dip £8.95

### Starters.....

Homemade soup of the day served with crusty bread <i>(gf available)</i>	£6.95
Goats cheese tart & mixed leaves, drizzled with balsamic glaze	£7.50
Breaded whitebait dusted with cayenne pepper with homemade tartare sauce <i>(gf)</i>	£7.50
Smoked mackerel & horseradish pate served with toasted sour dough bread	£6.95
Baked whole Camembert studded with garlic & rosemary served with red onion chutney & toasted rosemary flatbread <i>(v; gf available)</i>	£15.95

### Sides....

Rosemary & sea salt chips	£4.50
Tender stem broccoli	£4.95
Mixed, dressed salad	£3.95
Garlic Bread	£3.95
Gluten free bread roll	£1.50

### Mains

Roasted Barbary duck breast drizzled with peppercorn sauce, served with dauphinoise potatoes and heritage carrots <i>(gf)</i>	£22.95
Chicken supreme in a smoked bacon and tarragon jus, served with rosemary roasted potatoes and winter greens <i>(gf)</i>	£17.95
Fish Pie – salmon, haddock, pollock & prawns in a cheese sauce, topped with mash and served with winter greens and carrots	£17.95
Moules Mariniere - rope grown Mussels in a white wine, onion & parsley sauce served with sour dough bread	£18.95
Steak & kidney suet pudding served with spring onion mash, winter greens, carrots & merlot gravy	£17.95
Pan Fried Salmon Fillet drizzled with a creamy mustard & caper sauce served with rosemary roasted new potatoes and winter greens <i>(gf)</i>	£18.95
Steak & Guinness short crust pie served with spring onion mash and seasonal vegetables	£16.95
Chicken Caesar Salad – roasted chicken, anchovies, boiled egg, parmesan and croutons on cos leaves, drizzled with Caesar sauce	£16.95
8oz beefburger or whole chicken breast or plant-based burger <i>(vegan)</i> , lettuce, sliced tomato, red onion, mayo and gherkins in a sour dough bun served with triple cooked chips <b>add bacon, cheddar cheese, vegan cheese or gf bun £1.50</b>	£14.95
Hand battered haddock fillet served with triple cooked chips, garden peas & tartare sauce <i>(gf)</i>	£16.95
8oz Sirloin Steak with grilled tomato and mixed leaf salad, dressed with French dressing <i>(gf)</i> <b>add peppercorn sauce £2.50</b> <i>(gf)</i>	£18.95

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.....

Amaretto Crème Brulee served with shortbread	£7.50
Traditional Kentish Gypsy Tart served with double cream	£6.95
Tiramisu Cheesecake served with double cream	£6.95
Sticky Toffee Pudding served with creamy custard	£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 mini mallows & squirty cream £1)	£3.95
Liqueur Coffee	£6.95

## Liqueurs

Baileys 50ml	£3.50
Tia Maria 25ml	£3.00