

### Starters

Homemade mushroom & thyme soup served with sour dough bread ( <i>vegan; gf available</i> )	£6.95
Duck liver, pork and port pate served with sour dough toast ( <i>gf available</i> )	£7.95
Naked whitebait dusted with cayenne pepper served with homemade tartare sauce ( <i>gf</i> )	£6.95
Moules Mariniere served with a slice of sour dough bread ( <i>gf available</i> )	£9.95
Baked whole Camembert studded with garlic & rosemary served with red onion chutney & rosemary focaccia ( <i>v; gf available</i> )	£16.95

### Roasts

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

**Medium roasted Topside of Beef £18.95      Roasted leg of lamb £18.95**

**Roast Turkey with pork stuffing & pigs in blankets £17.95**

**Sweet potato & red onion tart (*gf & vegan*) £15.95**

**side of Pigs in Blankets and Pork & Sage Stuffing £4.95**

**Rosemary & sea salted chips £4.50      Dauphinoise Potatoes £4.95      Dressed mixed salad £3.95**

### Mains

Roasted Barbary duck breast drizzled with peppercorn sauce, served with dauphinoise potatoes and heritage carrots ( <i>gf</i> )	£22.95
Moules Mariniere - rope grown Mussels in a white wine, onion & parsley sauce served with crusty bread ( <i>gf available</i> )	£19.95
Forest mushroom risotto topped with vegan parmesan ( <i>vegan; gf</i> ) <i>just ask for regular parmesan if you'd prefer!</i>	£16.95
Chicken supreme in a smoked bacon and tarragon jus, served with rosemary roasted potatoes and winter greens ( <i>gf</i> ) <i>swap to dauphinoise potatoes £2.50</i>	£17.95
8oz beefburger or plant-based burger or chicken breast topped with lettuce, tomato, gherkin, mayo and red onion in a sour dough bun, served with triple cooked chips, mayo and burger relish <b>add vegan cheese, cheddar cheese, bacon 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.....

Ruby Chocolate Cheesecake topped with summer fruit compote and white chocolate curls £6.95

Kentish apple, blackberry & caramel pudding served with creamy custard £6.95

Chocolate & coconut tart served with vegan vanilla ice cream (vegan & GF) £7.50

Apricot crumble served with custard £6.95

Warm brownie topped with mini eggs & vanilla ice cream £6.95

Traditional Kentish Gypsy Tart £6.95

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