



THE OLD MILL

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FOR THE TABLE

Stone-in Amfissa, Nocellara and Kalamata olives (vg), 4.00

Roasted chickpea houmous with harissa butter beans (vg), Maple roasted seeds, herb oil, flat bread 5.50

Gourmet sharing sausage roll, 1698 ale & onion chutney 8.00

Freshly baked sliced sourdough bread (v), Lemon and chive butter 4.00

SHARERS

Whole baked Canterbury Chaucer's cheese (v), Sourdough, garlic & rosemary and 1698 ale & caramelised onion chutney 16.00

House nachos, Corn chips, paprika, nacho cheese sauce & cheese, tomato salsa, sour cream, guacamole and jalapeños 12.50

STARTERS

Squash & parmesan soup, Herby truffle mushrooms and artisan sourdough bread. 8.50

Mushroom & walnut pâté (vg), Sage butter, caperberry's & sourdough toast 6.50

Orchard View cider braised pig cheek & black pudding, Carrot crisps & lemon dressed watercress. 8.00

Crispy crab cake, Buttered leeks & lobster sauce 10.00

Warm pear and Stilton tart (v), With a walnut Waldorf salad 7.50

Crispy salt and pepper dusted squid, Garlic and thyme mayonnaise 9.00

MAINS

Gluten free options are available on request for our burger and haddock and chips. For other dishes please ask a member of our team.

Sussex farms pressed pork belly, Braised red cabbage, potato purée, rich red wine jus & crackling. 17.00

Haddock & chips, Whitstable Bay batter, pea purée, tartare sauce, lemon, chips 17.50

Woodland mushroom Mussaman curry (vg), Served with steamed white rice, smoky aubergine chips, chilli peanuts & fresh coriander. 12.50

Calves liver with crispy bacon, Mushroom & tarragon sauce, lemon creamed potato, green beans & Chantenay carrots 18.00

Spaghetti with basil pesto (vg), With green beans, peas, soya beans, caramelised red onions, almonds and lemon oil. 12.50

Steak shin & Bishops Finger ale pie, Mash potato, Chantenay carrots, wilted spinach, green beans and beef gravy 15.50

Beef burger, Cheddar cheese, pickle, mayonnaise, tomato, red onions, seeded burger bun & chips 16.00

Add | Streaky bacon 1.50 | Blue cheese (v) 1.50

30 day aged 8oz sirloin steak, Blue cheese mayonnaise, watercress salad, herb butter and chips 26.00

Add a sauce to your steak | Peppercorn sauce | Bearnaise sauce

Please scan the QR code using your phone camera to view calorie information.

For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here.



All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff.



(V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day

Allergen/Calories Info



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SUNDAY ROASTS

Served from noon until gone!

Roast striploin of beef, 20.00

seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding and horseradish sauce

Cranberry, butternut squash & nut roast (v), 15.50

seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding and red currant jelly

Roast half chicken, 17.50

seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding and cranberry sauce

SIDES

Buttered green beans (v), 4.00

Bowl of house chips (vg), 4.00

Seasonal vegetables (vg), 4.00

Beer battered onion rings (vg), 4.50

New potatoes (v), 4.00

Lemon & chive butter

Garden salad (vg), 4.00

Balsamic French dressing

Garlic bread (v), 4.00

sourdough baguette, herb, garlic butter

PUDDINGS

Warm chocolate fondant (v), honeycomb gelato & shortbread crumb 7.50

Lemon meringue tartlet (v), with raspberry coulis & berries 7.00

Belgian waffle (v), honeycomb ice cream, chocolate ice cream, caramelised banana, shortbread crumb and chocolate sauce 7.00

Sticky toffee pudding (v), caramelised pecans, butterscotch sauce, vanilla custard 8.00

Dark chocolate rum tart (vg), vanilla ice cream, raspberry sauce. 7.00

Jasmine green tea panna cotta, Tuille, passion fruit sauce 6.50

ICE CREAM OR SORBET

Price per scoop

Vanilla (vg), 2.00

Chocolate (vg), 2.00

Strawberry & cream (v), 2.00

Mango sorbet (v), 2.00

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