

### Starters

Ginger & garlic tempura prawns served on a bed of mixed leaves with sweet chilli sauce	£6.95
Naked Whitebait dusted with Cayenne Pepper with homemade tartare sauce (GF)	£5.95
Poached salmon terrine served with mixed leaves and Crostini (GF available)	£6.95
Homemade Soup of the day (vegan) served with half baguette (GF roll available)	£5.95
Moules Mariniere served with a half baguette (GF roll available)	£8.95
Oven baked whole Camembert served with red onion chutney & toasted baguette (v)	£13.95
Fish Platter - Peppered mackerel, salmon terrine, whitebait with cayenne pepper, battered prawns, squid & cuttlefish croquettes, tartare sauce, sweet chilli dip & toasted bread	£15.95

### Mains

Moules Mariniere served with sea salt & rosemary frites and crusty bread (GF available)	£16.95
Lamb shank in minted gravy served with mashed potatoes and seasonal vegetables (GF)	£18.95
Steak and stilton pie with mash, seasonal vegetables and gravy	£15.95
Luxury fish pie filled with pink salmon, skinless & boneless Alaska Pollack, undyed smoked hake fillet and freshwater prawns topped with buttery mash with seasonal vegetables	£15.95
Wild mushroom risotto finished with vegan parmesan cheese, topped with a rocket salad and extra virgin olive oil (GF & vegan) just ask for regular Parmesan if you'd prefer	£13.95
Smoked haddock fish cakes with an Applewood Cheddar centre with herb salad and frites	£14.95
Steak and Guinness short crust pie with rustic fries, seasonal vegetables and a rich gravy	£14.95
8oz Steak served with roasted tomato, flat mushroom, rocket salad, chips and peppercorn sauce or stilton glaze (GF)	Ribeye 23.95      Fillet £27.95      Rump £19.95

### Pub Classics

Hand battered haddock fillet with chips, peas and homemade tartare sauce (GF available)	£13.95
Cumberland Sausages with mashed potato, peas and gravy	£13.95
Wholetail Scampi with chips, peas and homemade tartare sauce	£13.95
Cold Gammon Ham, two fried free range eggs and chips (GF)	£13.95
8oz beefburger, chicken breast or beetroot & quinoa burger (vegan), lettuce, sliced tomato, red onion and gherkin in a sour dough bun with chips and tomato relish add bacon, cheese or gf bun £1	£13.95

GF - Gluten Free

\* V - vegetarian

\* vegan

All dishes are prepared in our kitchen where allergens are present therefore, we cannot guarantee any food item is completely free of traces of allergens. Please ask a member of staff for allergen information before ordering

## For Afters.....

Traditional Kentish Gypsy Tart served with vanilla ice cream £6.95

Mini Dessert Selection – *Gypsy Tart, Chocolate Brownie and Apple & Blueberry Crumble* £7.95

Warm Apple Pie with vanilla custard £6.95

Warm Chocolate Brownie drizzled with chocolate sauce, served with chocolate ice cream £5.95

Warm Apple & Blueberry Crumble served with blueberry ice cream £6.95

Eton Mess Sundae – *Cherry Bakewell ice cream, vanilla ice cream, meringue, cream & raspberries* £6.95

Belgium Waffles topped with raspberries; cream & golden syrup £6.95

Chocolate & Coconut Tart served with raspberry coulis (*vegan & GF*) £6.95

‘Nice Creams’ £2.25 per scoop - *choose from Butterscotch Brittle, Rum & Raisin, Oreo, Cherry Bakewell, Rocky Road, Bubble-gum, Vanilla, Chocolate and vegan Vanilla*

A selection of British cheeses served with celery sticks, red onion chutney and a variety of cheese biscuits £8.25  
*add a glass of Port £2.50 50ml*

Affogato – espresso coffee served with vanilla ice cream £3.95

### Hot Drinks

Cappuccino £2.95

Latte £2.95

Americano £2.75

Tea £2.75

Hot Chocolate with cream & mini mallows £3.95

Liqueur Coffee £5.95

### Liqueurs

Baileys 50ml £3.50

Tia Maria 25ml £3.00

Crema Di Limoncino 25ml £1.50

