

APPETISERS

Mixed Italian Olives, Garlic Bread
Garlic Bread with cheese, Homemade hummus & local artisan bread

SMALL PLATES

TODAY'S SOUP

with local artisan bread (V)

SMOKED CHICKEN, HAM HOCK TERRINE

with house fruit chutney, toasted brioche

BEETROOT, OLIVES & FETA

with walnut, pomegranate, chicory, lemon oil dressing (V)

CHARRED LOCAL ASPARAGUS

with prosciutto, soft duck egg, hollandaise (available as a main course 12.95)

TAPAS STYLE KING PRAWN

with thai green curry sauce

CRISPY COATED COCKLES

with seaweed salt, lemon & lime mayonnaise (available as a main course 12.95)

SCOTTISH ROPE GROWN MUSSELS

with wild garlic, cream and cider (available as a main course 13.95)

LARGE PLATES

ROASTED RED PEPPER LINGUINE

with sun blushed tomatoes, forest mushrooms, watercress, olives (V)

HONEY CHARRED HALLOUMI

with puy lentils, roasted beetroot, sultanas, hazelnuts (V)

SPECIALITY SAUSAGES OR VEGETARIAN SAUSAGES

with buttered mash, red wine onion jus

SMOKEY BBQ BURGER

with pulled pork, mac" N "cheese, house slaw & fries

KING PRAWN LINGUINE

with cockles, pine nuts, cherry tomatoes, creamy pesto

KENTISH CRISP PORK BELLY

with puy lentils, bacon charred baby gem, sun blushed tomatoes, salsa verdi

KENT COAST SMOKED HAKE

with cheddar potato gratin, cockles, samphire Kentish rapeseed oil

CONFIT DUCK LEG

with bacon creamed local cabbage, parmesan truffled chips

SLOW ROASTED SALT MARSH BREAST OF LAMB

with honey glazed parsnips, sweet potato, minted jus

GRILLED FILLET OF SEA BASS

with baby new potatoes, fennel, cream, mussels, samphire

CHART FARM VENISON (served pink)

with roasted shallots, celeriac mash, red currant bacon jus, braised red cabbage

80Z GRASS FED SIRLOIN STEAK

with potato gratin, roasted shallots, bearnaise sauce

SOMETHING ON THE SIDE

Mixed Garden Salad / Steamed Local Cabbage / Buttered Swede Buttered Mash / Sauté Potatoes / Chips / Fries / New Potatoes Cauliflower Cheese Gratin / Buttered Local Asparagus / Mac 'N' Cheese