

Menu

Starters

Battered Oysters - £8.00*

Pickled vegetables, chili & garlic mayo

Citrus cured Organic Salmon - £8.00*

Tapioca seaweed crisp, avocado, cucumber chutney, crème fraîche

Steamed Buns - £8.00*

with Soy braised shin of beef, siracha, red cabbage.

Roast Butternut squash Soup - £8.00*

Apple, crispy shallots, smoked crème fraîche

Mains

Beer Battered Cod & Chips - £14.00*

Mushy peas & tartar sauce

Slow Roast Pork belly - £15.00*

Smoked mash potato, savoy cabbage, heritage carrots & baked
apple, pork jus

Wild mushroom risotto - £12.50*

Local watercress, parmesan

Please let your server know whether you have any allergies ..

*indicates those dishes included in meal packages

Menu

Grill

9oz Dexter Beef Burger - £12.50*

Brioche bun, horseradish mayonnaise, gem lettuce, beef tomato

Add: Dry cured bacon (£2), cheddar cheese (£2) fried hens egg
(£2)

290g Dry aged Fillet of Beef - £28.00

290g Dry Aged Rump Steak - £16.00*

All served with hand cut chips

Sides & Sauces

Mixed leaf salad

Marinated olives

Mixed seasonal vegetables

Skinny fries

Peppercorn sauce

Blue cheese sauce

£3.50 each

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Menu

Dessert

Sticky toffee pudding - £8.00*

Rum and raisin ice cream

70% Chocolate Cremeux - £8.00*

Cherry sorbet, candied pistachio, cocoa nib tuile

Roast Pear - £8.00*

Pumpkin seed crumble, tonka bean custard.

Selection of Kent Cheese -£12.50

chutney & millers crackers, smoked butter.

Ice Cream -£2.50 per scoop*

please ask your server for today's selection

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