



A La Carte

Starters

Rye Bay Scallops

Pan seared and served with grilled and compressed watermelon and salsa verde. 11

Merguez Scotch Egg

Served with a burnt tomato jam. 8

Red Onion and Ricotta Mille Feuille

With pickled beetroot and an olive oil dressing. 7

Main Course

Pork Belly

Served with a black pudding and potato terrine, braised apple, charred tenderstem and a rich jus. 18

Pan Fried Seabass

Served with chorizo and pea hash and a pea broth. 17

V Roasted Butternut Squash & White Truffle Risotto

Topped with shaved parmesan. 16

Desserts

Beetroot Brownie

Served with rich chocolate ice cream and honeycomb. 8

Disaronno Affogato

Vanilla ice cream served with a hot shot of espresso, amaretti biscuit and an amaretto liqueur. 8

Lemon Tarte

Served with meringue kisses and rose water sorbet. 8

Ice Cream & Sorbet (gf)

Handmade by Taywell, Paddock Wood

Please ask your waitress for todays flavours.

2 scoops. 4 3 scoops. 5

The Cheeseboard

A selection of four local artisan cheeses accompanied with celery, grapes and crackers, along with your choice of either sticky fig chutney or fresh chilli jam
Kentish Blue – Ancient Ashmore – Golden Cross Goats Cheese - Baron Bigod Brie. 10

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. *Service is discretionary but for tables of 8 or more 10% gratuity will be added to your bill!