

Al Fresco Evening Menu

Starters

Merguez Scotch Egg served with a Kent tomato and miso chutney 8.5

Baked Scallops served in their Shells topped with buttery puff pastry, served with micro fennel and compressed local apple (**available gf**) 12

Burrata with confit of Heritage Tomatoes with Kent rapeseed oil and lemon dressing and sourdough croutes (**available gf**) 8

Chef's Special

Stour Valley Venison Shank served with a potato & Ashmore cheddar terrine, Wonky Parsnip vegetables and mushroom sauce (**gf**) 19

Main Courses

Four Cheese Macaroni Bake Ashmore, Kentish Blue, Parmesan & Cream Cheese from Cheese Makers of Canterbury, served with garlic infused soda bread 12

Roasted Monkfish Curry South coast monkfish tail with a fragrant coconut, lemongrass and kaffir lime curry sauce, served with lemon & herb rice (**gf**) 21

Kent Hop Pickers Pie A shortcrust pastry pie filled to the brim with steak cooked in local Goachers ale, served with Chartham Wonky Parsnip vegetables and your choice of creamy mash or chips 14

Side Dishes each 4

Triple Cooked Chips / Skin on Fries / Sweet Potato Fries (all **gf/df**)

Curious IPA Battered Onion Rings

Savoy Cabbage and Bacon (**gf/df**)

Green Beans with Garlic, Sliced Chilli and Olive Oil (**gf**)

Macaroni Cheese 5