## For the Table

 v Halloumi seasoned with sticky gochujang, sesame seeds and spring onion (gf) 7
 v Roasted Garlic, Rosemary & Parmesan Hummus with warm flatbread (available gf) 5
 Court Farm Pilgrim Porker Sausages and Smoked Pancetta with Allhallows honey and homemade wholegrain mustard 7
 v Cuxton Bakehouse Sourdough with homemade crispy chicken skin butter (available gf/v) 6

The Start

 Devil's Kidneys on toasted Cuxton sourdough (available gf)
 10

 Confit Duck Scotch Egg with black garlic emulsion, spring onion and cucumber salad
 11

 v Warm Mushroom Doughnut filled with mushroom purée and served with lion's mane mushroom
 9

 Pan Fried Kent Coast Scallops with potato and chorizo foam, seaweed cracker and sea herbs (available gf)
 15

The Middle

Pheasant Kiev with creamy celeriac mash, winter greens and sherry pearls (available gf) 21

ve Soy Glazed Celeriac Breast with cavolo nero, tart tatin and onion sauce 19

Monkfish with pig cheek gremolata, parsnip purée and a red wine sauce (available gf) 24

**Trio of Kent Lamb** loin, hearts and rolled lamb with pomme purée, braised leeks, salsify crisp and a lamb jus 28

The Sides

Local IPA Battered Onion Rings 6.5 Sautéed Tenderstem with roasted almonds and parmesan (gf) 6 Mac & Cheese 7 Fine Green Beans with Garlic, Sliced Chilli and Olive Oil (gf) 6 Triple Cooked Chips 5 (available gf) / Skin of Fries (available gf) 5