



A La Carte

Starters

The Full English Scotch Egg

Black pudding combined with local sausage meat, encasing a soft boiled egg and served with boston beans with bacon (GF). 8.5

Duck Croquette

Pane with rye bread and served with truffle oil mayonnaise and pickled shallots. 8

Pan Roasted Scallops

With slow braised pork cheek croquette and Kent apple and fennel shoot salad (GF). 12

V Foraged Creamy Wild Mushrooms

With garlic purée, sour dough crumb and coriander shoots (available GF). 8

Pan Fried Wood Pigeon Breast

Served with celeriac remoulade and fresh mushroom consommé (GF). 9

V Chef's Soup of the Day

Homemade seasonal soup served with warm crusty bread (available GF). 7

Main Course

Slow Braised Beef Cheek

Served with bone marrow pomme purée, Kent vegetables and a rich jus (GF). 19

Trio of Lamb

Loin of lamb, kidney and shepherd's pie, served with roasted salsify, pearl onions and a mushroom jus (GF). 22

Halibut Fillet

With potato and courgette scales, served with buttered baby leeks, nasturtium and a chive hollandaise (GF). 24

V Bubble and Squeak

Served with a smoked butter cooked egg and a pea broth (GF). 17

Pan Fried Chalk Stream Trout

Served with purple sprouting broccoli, oven roasted potato and caramelised onions and a parsley oil (GF). 19

Side Dishes each 4

Triple Cooked Chips (GF)

Macaroni Cheese 5

Skin on Fries (GF)

Curious IPA Battered Onion Rings

Sweet Potato Fries (GF)

Savoy Cabbage and Bacon (GF)

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

Brussels with Pancetta, Lemon Zest and Chestnuts (GF)

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.