

For the Table

- ✓ **Halloumi** seasoned with sticky gochujang, sesame seeds and spring onion (gf) 7
- ✓ **Roasted Garlic, Rosemary & Parmesan Hummus** with warm flatbread (available gf) 6
- Merguez Sausages** with Allhallows honey 7
- ✓ **Cuxton Bakehouse Sourdough** with your choice or butter - salted or chorizo & chilli (available gf/v) 6

The Start

- Lasagne Raviolo** 10
- Sticky Lamb Shank Scotch Egg** with a mint glaze 11
- ✓ **Spring Pea Salad** whipped goats cheese curd, pine nuts and basil ice cream (available gf) 10
- Pan Fried Kent Coast Scallops** with potato and chorizo foam, seaweed cracker and sea herbs (available gf) 15

The Middle

- Confit Pork Belly** homemade warm pork pie, rhubarb, black pudding croquette and chargrilled asparagus 28
- ✓ **Miso roasted Cauliflower Steak** confit garlic purée (available gf) 20
- Pan Roasted Stone Bass** with white crab and brown shrimp risotto with wild garlic oil (available gf) 29
- Fillet Steak** served with roasted onion purée, watercress and herb potato chips 39
- Lamb Wellington** (served pink) with olive oil pomme purée, petits pois à la française and a lamb jus 30

The Sides

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

If you have a food allergy or intolerance – please speak to the staff before ordering.

While we make every effort to prevent cross contamination in our kitchen,
we cannot guarantee that any food item we make is FREE of any specific allergen