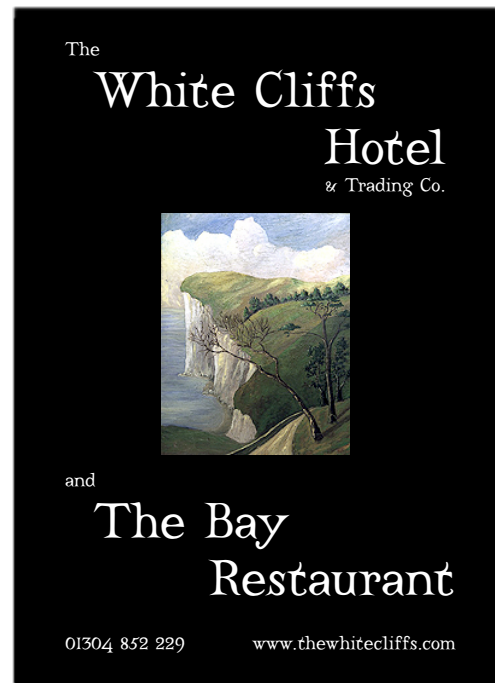




# MENU

LUNCH & DINNER  
SEVEN DAYS



## STARTERS

|   |                     |     |
|---|---------------------|-----|
| ROCK OYSTERS with chorizo, lemon and shallot, raspberry vinaigrette                       | each                | 1.5 |
| WHITE BEAN SOUP with St. Margaret's Bay truffle & shaved Ashmore                          |                     | 5   |
| HAM HOCK TERRINE with Oakley's hot picallili & soda bread                                 |                     | 5.5 |
| SUSSEX CROSS GOAT'S CHEESE FRITTERS with beetroot & blood orange jampote                  |                     | 5.5 |
| HOME-MADE SMOKED HADDOCK FISH FINGERS with pea shoots, pea purée & mint vinaigrette       |                     | 6   |
| SCOTTISH LOCH ROPE-GROWN MUSSEL LINGUINI  | starter 6.5    main | 11  |
| with bird eye chilli, cherry tomato & parsley   |                     |     |
| PAN-FRIED BERE WOOD PIGEON BREAST with Clonakilty white pudding in a manzanilla reduction |                     | 7   |

## MAINS

|  |                             |
|--|-----------------------------|
| PORTOBELLO MUSHROOMS ON TOAST with Kentish Brie & spinach  | 9.5                         |
| FISH & 'REAL PROPER CHIPS' beer-battered cod with tartare sauce, chips & mushy peas                        | 10.5                        |
| FREE-RANGE CHICKEN BREAST with choucroute, smoked sausage, pancetta & roast potatoes                       | 12.5                        |
| ROAST PUMPKIN & SQUASH with baby onions, talegio, spring greens and salsa verde                            | 13.5                        |
| SLOW-BRAISED BELLY OF FRUIT-FED FREE-RANGE PORK  | 14.5                        |
| with 'Butcher's home-made barbecue sauce', caramelised Victoria plums, crackling and buttered chive mash   |                             |
| DEAL COD baked with white onion, fennel, green peppercorns, capers & black pig pancetta                    | 15                          |
| GRILLED SEA BREAM with sea salt crust, sea lettuce salsa verde & smoked garlic purée                       | 15.5                        |
| ROAST RUMP OF NEW SEASON'S ROMNEY MARSH LAMB   | 17                          |
| marinated in Ras El Hanout then stuffed with apricots & dates served with lentil, feta, mint & pomegranate |                             |
| CHARGRILLED 28 DAY MATURED ALKHAM VALLEY BEEF  | SIRLOIN 17.5    FILLET 19.5 |
| marinated in weiss bier, molasses & smoked bacon with Portobello mushrooms & real proper chips             |                             |

## SIDE ORDERS

|                   |     |
|-------------------|-----|
| SEASONAL VEG      | 2.5 |
| GREEN SALAD       | 2.5 |
| REAL PROPER CHIPS | 2.5 |

## DESSERTS

|  |                                       |
|--|---------------------------------------|
| ROSE BLANCMANGE with hot rhubarb compote   | 4.5                                   |
| MONTEZUMA'S CHOCOLATE BROWNIE with black cherry ice cream  | 5                                     |
| KENTISH CHESTNUT TART with rosemary & pine nuts and vanilla ice cream  | 5.5                                   |
| PANETTONE BREAD & BUTTER PUDDING with cinnamon custard   | 5.5                                   |
| BOOZY SHERRY TRIFLE with fresh raspberry ripple ice cream  | 6.5                                   |
| TRIO OF DESSERTS   | 9.5                                   |
| ICE CREAMS & SORBETS lovely selection  | SCOOP 2.5    THREE SCOOPS 5.5         |
| CHEESES with spiced plum & raisin chutney  | TWO CHEESES 6.5    THREE CHEESES 7.75 |
| Godminster Cheddar - Ashmore of Kent - Sussex Cross Goat's - Colston Bassett Stilton - Chaucer's Choice Kentish Brie - Sussex Blue |                                       |
| - If you prefer your cheeses room temperature, please order at the same time as your first & main course -                         |                                       |

If you have any specific dietary requirements or allergies please notify a member of our team.  
All dishes are prepared in an environment where nuts are used and may contain traces of nuts.  
We do not make a service charge. An optional 10% service charge is added to tables of 6 persons or more.

## EXPRESS LUNCH

£10

PAN-FRIED WOOD PIGEON BREAST  
with white pudding, carrots & cabbage

DEAL CRAB LINGUINI  
with bird eye chilli & mint

GOAT'S CHEESE CROSTINI  
with spring greens

CHOOSE ONE OF THE ABOVE  
Includes a glass of house wine,  
or a pint of beer, lager, cider  
or a soft drink, tea or coffee

Not available on Sundays

## SUNDAY SPECIAL

£10

ROASTED 28 DAY MATURED  
ALKHAM VALLEY BEEF  
with Yorkshire puds, roasties  
& spring vegetables

## SMALL DISHES

SERVED ALL DAY IN THE BAR, LOUNGE OR GARDEN

|  |     |
|--|-----|
| BAG OF CHIPS with mayo & ketchup   | 3   |
| HOT CHORIZO with bread   | 4.5 |
| PLOUGHBOY'S PLATTER - HAM HOCK TERRINE or ASHMORE CHEDDAR with bread & pickles | 5.5 |

## KENTISH BREAD HUFFKINS

SERVED ALL DAY IN THE BAR, LOUNGE OR GARDEN

|  |     |
|--|-----|
| Huffkins are traditional Kentish rolls baked fresh everyday in our own kitchens filled with a choice of the following: |     |
| HAM HOCK & MUSTARD or SWISS CHEESE & PICKLES or SMOKED SALMON & ROCKET   | 4.5 |

## SNACKS

|                              |     |
|------------------------------|-----|
| BURT'S CRISPS & NOBBY'S NUTS | 1.5 |
| PT'S COOKIES                 | 1.5 |
| SCONES with jam & cream      | 2   |

## DRINKIES

|                                   |      |
|-----------------------------------|------|
| COFFEE                            | 1.75 |
| TEA                               | 1.5  |
| HIPPY TEAS                        | 1.5  |
| ESPRESSO                          | 1.5  |
| DOUBLE ESPRESSO                   | 2    |
| CAPPUCINO                         | 2    |
| LATTÉ                             | 2    |
| LIQUEUR COFFEE                    | 4.5  |
| KENTISH CREAM TEA                 | 5    |
| with 2 scones, jam & cream        |      |
| Teas & Coffees are all Fair Trade |      |

