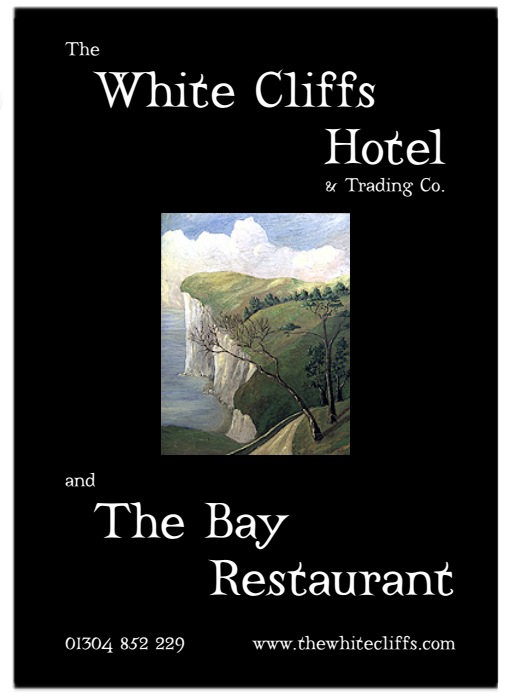




# MENU

LUNCH & DINNER  
SEVEN DAYS

**HOW TO ORDER...**  
ARE YOU SITTING IN THE BAR,  
ON THE TERRACE  
OR IN THE GARDEN?  
PLEASE PLACE YOUR ORDER  
AT THE BAR QUOTING  
YOUR TABLE NUMBER.



## STARTERS

SAN MARZANO & ROASTED CHERRY TOMATO SOUP	with Deal crab 7	solo	5.5
KENTISH ASPARAGUS SPEARS	with beurre noisette & black pig pancetta		6
CLASSIC DUCK FOIE GRAS TERRINE	with truffled French bean salad		6.5
SUSSEX CROSS GOAT'S CHEESE FRITTERS	with rocket and beetroot & chilli jampote		5.5
HOME-MADE SMOKED HADDOCK FISH CAKES	with a sorrel lemon mayonnaise		6
HAND-DIVED SHETLAND SCALLOPS	with pea shoots and a pea, mint & wasabi purée		8.5
SHELL ON PRAWNS 'OLD SCHOOL'	half pint 6	pint	9
pink sauce, romaine lettuce, cucumber & soda bread			

## MAINS

ROASTED FREE-RANGE CHICKEN BREAST	with tarragon, braised sea beet & wild fennel	12.5
ROAST RUMP OF NEW SEASON'S ROMNEY MARSH LAMB		17.5
with Kentish asparagus, broad beans & courgettes in a mint scented jus with new potatoes		
10oz BEARNAISE RIB STEAK OF 28 DAY MATURED ALKHAM VALLEY BEEF		19.5
watercress & skinny chips (rib steak unlike a lean/mean fillet is marbled with fat so is juicy & full of flavour)		
FISH & 'REAL PROPER CHIPS'	beer-battered cod with tartare sauce, chips & mushy peas	12.5
MACKEREL NICOISE	with French beans, new potatoes, black olives, anchovies & egg	14.5
TIAN OF BAKED AUBERGINE	with cauliflower, chickpeas, sultanas, harissa & pine nuts	11.5
DAILY SPECIALS	Check out the Blackboard in the Bar for locally landed fish, seafood & other oddball bits 'n bobs foraged from our coast & countryside	

## SIDE ORDERS

SEASONAL VEG	GREEN SALAD	REAL PROPER CHIPS	2.5
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## DESSERTS

ROSE BLANCMANGE	with hot rhubarb compote	5.5
BLACK FOREST CHOCOLATE BROWNIE	with black cherry ice cream	5.5
LEMON TART	with lemon sherbet and orange zest & poppy seed ice cream	5.5
KENTISH STRAWBERRY PAVLOVA	with sticky meringue & honeycomb ice cream	6.5
TRIO OF DESSERTS		9.5
ICE CREAMS & SORBETS	lovely selection	SCOOP 3 THREE SCOOPS 5.75
CHEESES	with spiced plum & raisin chutney	TWO CHEESES 6.75 THREE CHEESES 8
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

£12

CHARGRILLED 4oz 'STEAKER'  
Bearnaise, watercress & skinny chips

WILD MUSHROOM LINGUINE  
with Kentish Brie & spinach

SMOKED HADDOCK FISH CAKES  
with rocket salad & chips

CHOOSE ONE OF THE ABOVE  
Includes a glass of house wine,  
or a half pint of beer or lager  
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

## SUMMER SPECIAL

£

PIMM'S - glass	4
PIMM'S - jug	15
STRAWBERRIES & CREAM	5

SERVED ALL DAY IN THE BAR, LOUNGE OR GARDEN

## 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 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

## 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	

