



THE WHITE CLIFFS
HOTEL KITCHEN BAR

SPRING EVENING MENU

Served MONDAY to SATURDAY 6pm 'til 9pm

STARTERS/SIDES

House Olives	<i>ve</i>	3.5
Garlic Sour Dough	<i>ve</i>	5
Curried Lentil & Roasted Tomato Soup with garlic sour dough	<i>ve</i>	6
Dill & Beetroot Cured Salmon cucumber ketchup, roasted beetroot		7
Crispy Pig Cheeks pickled apple, English mustard & sage mayo		8

MAINS

Monkfish Scampi rosemary fries, mushy peas, tartare & lemon		15
Confit Duck Leg braised green lentils, bacon, redcurrant jus		16
Wild Mushroom & Chestnut Linguine cream, spinach, toasted pinenuts	<i>v/ve</i>	14
Kentish Cider Fish Pie mash, garlic greens, dill sauce		15
Kent Sirloin smoked butter mash, garlic greens, wild mushroom & brandy cream sauce		24

Rosemary Fries	Smoked Butter Mash	Garlic Greens	3.5
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KIDS

Bangers & Chips	<i>or</i>	Grilled Fish & Chips	<i>or</i>	Pasta with tomato & mozzarella	7
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SWEETS

House Ice Cream & Sorbet	<i>ve</i>	3
Lemon Meringue Cheesecake raspberry & rose sorbet		7
Treacle Tart Birds Custard ice cream		7
Coconut Matcha Pannacotta tuille biscuit	<i>ve</i>	6.5
Kent Cheese Board oatcakes, quince jelly, apple		10

If you have any dietary requirements or require allergen information, just ask!

Please note, a discretionary service charge of 10% will be added to your bill.