



## SUMMER MENU

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Nestled in the heart of Kent's picturesque village of Alkham, between Folkestone and Dover is the Marquis Of Granby, a true country retreat. With it's original beams and roaring fires you will lose yourself in the history of this 200 year old village pub which offers 10 rooms, real ales, craft beers, cracking wine and freshly prepared home cooked food.

Our ethos is to use the most local and seasonal produce to deliver good quality food on the plate. We aim to do exceptional, classic pub food, as well as interesting premium dishes.

*If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. All prices include VAT.*

A LA CARTE

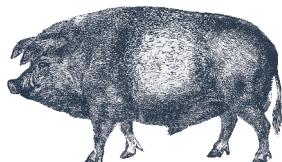
MON-FRI 12.00-15.00, 18.00-21.00  
SAT 12.00-21.30  
LUNCH ONLY SUN 12.00-17.00

SMALL BITES

Homemade bread,  
salted butter, olive oil (V)  
4  
(Add olives 6)

Chorizo Scotch egg,  
brown sauce  
6

Marinated Olives (G)  
4



Meze board  
9 to share

Pork pie and piccalilli  
6

Soup of the day (VG)  
6

*“First we eat, then  
we do everything else.”*  
M.F.K. FISHER

STARTERS

Treacle cured salmon,  
pickled mushroom,  
raspberry vinaigrette (G)  
9

Confit duck rillette, kumquat (G)  
8

Salt and chilli squid,  
coriander aioli  
9

Coronation chicken terrine,  
mango chutney (G)  
7

Goats cheese pannacotta,  
candy beetroot,  
basil and walnut pesto (VG)  
7

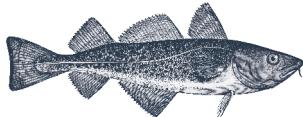


Mackerel pâté with melba toast  
8

## FROM THE SEA

Fillet of bream, new potatoes,  
heritage tomatoes, salsa verde  
17

King prawn and clam linguini,  
shellfish bisque, pesto  
18



Battered local fish,  
triple cooked chips,  
crushed peas, tartare  
14

## FROM THE LAND

Corn fed chicken 'Kiev',  
sundried tomato and courgette sauce,  
roquette and parmesan salad  
16

Rump steak burger (200gm),  
red onion relish, floured bun  
15

Chef's quiche of the day,  
served with house salad, new potatoes  
12

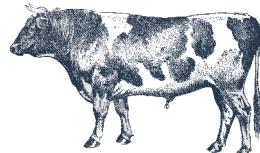
Mushroom rarebit en croute (V)  
15

Vegan gnocchi, roasted red pepper  
sauce, grilled aubergine  
14

## FROM THE GRILL

Dry aged ribeye steak 250g (G)  
28

Dry aged sirloin steak 200g (G)  
24



Pork loin chop,  
wild mushroom and cider sauce,  
wholegrain mustard mashed potatoes  
17

Barnsley lamb chop (G)  
18

*All steaks served with triple cooked chips,  
grilled field mushroom and a choice of  
béarnaise, peppercorn, chimmi churri  
or garlic & herb butter sauce*

## EXTRAS

Triple cooked chips

Truffle fine beans

Broccoli hollandaise

House salad

Roasted new potatoes with chorizo  
3

## SALADS

Classic chicken Caeser salad 12

Smoked duck and raspberry salad, chilli and ginger dressing 12

Roasted vegetable salad, spiced cous cous, lemon and chive dressing (VG+G) 10

Thai beef salad, peanut and soy dressing (G) 12

Hot smoked salmon, new potato salad, horseradish mayonnaise 12

## PUDDINGS

Gypsy tart, Chantilly cream (V)

Lemon possett, raspberry compote,  
hazelnut biscotti (V)

Dark chocolate tart,  
pistachio ice cream (V)



Banana and white chocolate cheesecake,  
vanilla ice cream (VG)

All 7

*“Life is uncertain. Eat dessert first.”*

ERNESTINE ULMER

## CHEESE



Selection of English cheeses,  
millers' crackers, pickles,  
chutneys and fruit

3 cheeses

8

4 cheeses

10

## HOT DRINKS

Coffee

Espresso, americano, latte,  
cappuccino, flat white

2.5

Tea

English breakfast, peppermint,  
earl grey, green tea, de-caf

2.5