

## SMALL BITES

Dockers sourdough, rapeseed oil,  
salted butter (V)  
(gluten free bread available)

4

(Add olives 6)

Nocellara Olives (VG)

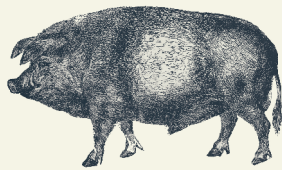
4

Beetroot hummus, toasted  
sourdough (Vegan)

4

Tomato and anchovy bruschetta (V)

5



Meze board

12

Roll mops and breakfast radishes (G)

5

Cajun chicken wings, lime mayo (G)

5

## STARTERS

Glazed pork belly, pear  
and ginger (G)

5

Salt and pepper squid,  
smoked chilli mayonnaise (G)

9

Ballotine of guinea fowl, quail and  
pistachio, apple and fig chutney (G)

9



Lamb kofta scotch egg, minted  
goats curd (G)

8

Gin cured salmon, pickled  
cucumber, orange vinaigrette (G)

9

Rosary goats cheese, pickled pear,  
toasted sesame, land cress (V+G)

8

Soup (V+G)

7

*“First we eat, then  
we do everything else.”*

M.F.K. FISHER

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### FROM THE SEA

Baked fillet of Cornish hake, chorizo crust,  
creamed leek, new potatoes  
18

Market fish of the day (G)  
M/P



Battered local fish,  
chunky chips, pea puree, tartare  
14

### FROM THE LAND

Seared calves' liver, crisp ham, sage mash,  
confit onions, red wine jus (G)  
18

Corn fed chicken breast "en-croute"  
stuffed with Ashmore cheese and ham,  
celeriac, pesto (G)  
18

Chef's curry, served with traditional  
accompaniments  
M/P

Jerusalem artichoke and spinach risotto,  
twine ham grange, artichole crisps (Vegan)  
14

Home made pie of the day, served with  
vegetables and potatoes  
14

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

### FROM THE GRILL

Dry aged ribeye steak 250g (G)  
28

Dry aged fillet steak 200g (G)  
32



Barnsley lamb chop (G)  
18

*All steaks served with triple cooked chips,  
grilled field mushroom and a choice of  
stilton hollandaise, béarnaise, peppercorn,  
smoked chilli mayonaise, café de paris  
butter or chimmi churri sauce*

### EXTRAS

Chunky chips (V+G)  
Grilled hips cabbage (V+G)  
Honey roast carrots and parsnips  
(V+G)  
House salad  
3

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### SALADS

Asian duck and watermelon salad, cashew and coriander pesto, pomegranate (G)  
14

Chicory, blue cheese and apple salad, honeyed sesamedressing (V+G)  
12

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**PUDDINGS**

Cherry bakewell tart, vanilla ice cream (G)

Pineapple pavlova, caramel, ginger (V+G)



Passion fruit pannacotta, white chocolate, lime (G)

Dark chocolate marquis, honeycomb ice cream (V)

Vanilla Crème brûlée, almond shortbread (V)

All 7

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

ERNESTINE ULMER

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**CHEESE**



Selection of cheeses, miller damsels, pickles, chutneys and fruit

Winterdale shaw (Kentish cheddar)

Chaucers camembert

Blue monday (soft blue)

Cornish yarg  
(semi hard wrapped in nettles)

Bowyers Kent brie

3 cheeses

8

4 cheeses

10

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**HOT DRINKS**

Coffee

Espresso, americano, latte,  
cappuccino, flat white

2.5

Cafeteria

7

Tea

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

2.5

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