



SUMMER MENU

SMALL BITES

Dockers sourdough, Kentish rapeseed oil, seaweed butter 4 (gluten, dairy, gluten free available) | Nocellara olives 4 | Lamb belly croquette, minted pea hummus 6 (gluten, dairy, egg) | Charcuterie board to share 12 (gluten) | Smoked mackerel pate, granary sourdough toast 6 (gluten, dairy) | Beetroot hummus, sourdough, pickled veg salad 5 (vegan, gluten) | BBQ pork ribs, chilli and ginger glaze 7

STARTERS

Salt and chilli squid, harrisa mayonnaise 9 (dairy, egg) | Chicken liver and pork terrine, tomato chutney, sourdough 8 (gluten, gluten free available) | Seafood chowder, smoked bacon, sourdough 7 (gluten, dairy) | Soup of the day 7 (vegan, gluten) | Rosary goats cheese, pickled pear, sesame, land cress 8 (dairy) | Beef tartare, egg yolk, fried capers 9 (egg) | Hot smoked salmon and leek tartlet, watercress and pink grapefruit salad 9 (gluten, dairy, egg) | Haggis scotch egg, mustard and whiskey mayonnaise 8 (gluten, dairy, egg)

FROM THE LAND

Cajun spiced chicken breast, jambalaya 17 (dairy) | Rump steak burger (200g), red onion chutney, floured bun 15 (gluten) | Smoked shoulder of lamb, potato gratin, grilled heritage carrots 18 (dairy) | Aubergine, courgette and celeriac lasagne, quinoa and pinenut salad 15 (vegan, nuts) | Macaroni cheese 14 (gluten dairy, egg) | Macaroni cheese with red wine braised beef short rib 18 (gluten, dairy, egg) | Slow cooked pork belly chop, pardon peppers, sweet and sour cous cous 17 (gluten)

FROM THE SEA

Battered local fish, chunky chips, pea puree, tartare 14 (gluten, egg) | Salt baked sea bass, lemon butter sauce, swiss chard, potato and chive salad 18 (gluten, egg, dairy) | Crab and prawn linguine, shellfish bisque, fresh chilli 18 (gluten, egg, dairy)

FROM THE GRILL

Dry aged ribeye steak 250g 28 (dairy) | Dry aged fillet steak 200g 31 (dairy) | Barnsley lamb chop 250g 20 (dairy)

All steaks served with triple cooked chips, grilled mushroom and a choice of stilton hollandaise, béarnaise, peppercorn, sriacha ketchup or chimmi churri sauce

SIDES

Sprouting broccoli with roasted almonds (nuts) | Roasted carrot and garlic (dairy) | New potatoes cooked with spiced chorizo (dairy) | House salad (mustard) | Chunky chips
All 3

SALADS

Smoked salmon and prawn caesar salad 15 (gluten, eggs) | Thai beef salad, Asian slaw, peanut and soy dressing 15 (peanuts, soya, sesame) | Avacado, chickpea and quinoa salad, roasted vine tomato 12

PUDDINGS

Orange and passion fruit tart, chocolate ice cream (gluten, dairy, egg) | Fresh local strawberry pavlova, Chantilly cream (dairy, eggs) | Pineapple upside down cake, clotted cream (gluten dairy egg) | Chocolate marquis, honeycomb, chocolate sorbet (gluten, dairy, egg) | Vanilla pannacotta, raspberry, white chocolate (dairy)

All 7

CHEESES

Selection of English cheeses, millers crackers, pickles chutney and fruit

3 cheeses

8

4 cheeses

10