



TERRACE MENU (For Apr/May)

Monday - Friday, 12pm - 3pm, 5pm - 7pm
Saturday, 12pm - 7pm
Sunday, 12pm - 5pm

SMALL BITES

Dockers sourdough, Kentish rapeseed oil, cultured butter | 4
Add olives | 6 (D, G)

Nocellara olives | 4

STARTERS

Beetroot hummus, sourdough, carrot top and cashew nut pesto | 7
(D, G, N)

Nduja scotch egg, coriander and lime aioli | 9 (D, E, G, M)

Salt and chilli squid, preserved lemon, rose harissa | 9 (F)

Soup of the day, sourdough bread, cultured butter | 7 (D, G)

Roasted scallops, pea, mint, pig's cheek, spiced jus | 12 (D, SF, SY)

FROM THE SEA

Battered local fish, chunky chips, crushed peas, tartare | 16 (D, E, F, G)

Fillet of hake, crushed new potato, thai green curry, grilled pak choi | 18
(D, F)

FROM THE LAND

Rump steak burger (200g), seeded bun, caramelised onion chutney, Monterey jack, salad, chunky chips | 15 (D, G, SS)

Calves liver, dry cured bacon, confit shallot, mash, sherry vinegar jus | 18 (D, S)

Mac n cheese, caramelised onion, cheese and herb crust | 15
(D, G, M, V)

1/2 Kentish ranger chicken, truffle and honey glaze, grilled corn salsa, polenta chips, beer braised shallots | 16 (C, D, M)

'Pancake roll' - Heritage carrot, celeriac and red cabbage, sweet and sour tofu, toasted sesame and soy emulsion | 16 (G, SS, SY, VG)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, GF - GLUTEN FREE, M - MUSTARD, N - NUTS, P - PEANUTS, S - SULPHITES, SF - SHELLFISH, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

FROM THE GRILL

Dry aged fillet steak 200g | 30

Dry aged rib eye steak 250g | 28

Barnsley lamb chop 200g | 20

All served with a grilled flat mushroom, vine tomatoes, chunky chips and a choice of sauces: Bearnaise, peppercorn, chimmi churri. (D, E, S)

SIDES

Chunky chips | 3

Mac n cheese | 7 (D, G, M)

Roasted heritage carrots | 4 (D)

Savoy cabbage and bacon | 3 (D)

House salad | 3 (D, E, M)

New potatoes cooked with spiced nduja | 4 (D)

SALADS

Classic Caesar salad | 12 (D, E, F, G)

Add chicken | 15 (F, SF)

Thai vegetable and noodle salad, soy, ginger and sesame dressing | 12 (G, SS, SY, V)

Add salt and chilli squid | 16 (F)

DESSERTS

Dark chocolate marquis, honeycomb, malt ice cream | 8 (D, E, G)

Apricot and almond tart, lemon thyme ice cream | 7 (D, E, G, N)

Pimms summerfruit terrine, orange crème fraiche, candied orange | 7 (D)

Meadowsweet crème brûlée, fig rolls, almond tuille | 8 (D, E, G)

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

4 cheeses | 12 (D, G)

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*If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
A discretionary service charge of 10% will be added to your bill. All prices include vat.*