



SPRING MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

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

Nocellara olives | 4

Charred jalapenos, homemade ricotta, pickled red onion | 5 (D)

Pork, black pudding and pickle sausage roll, brown sauce | 6 (G, M)

Beetroot hummus, sourdough, carrot top and cashew nut pesto | 5 (G, N)

Carlingford loch Oysters
Served with shallot vinegar, lemon and tabasco, fermented chili oil | 1.5 each (SF)

Canterbury cobble and smoked bacon muffins, wild mushroom ketchup | 6 (D, E, G)

STARTERS

Smoked chicken and wild mushroom terrine, brown bread mayonnaise, crispy chicken skin | 8 (E, G)

Mackerel tartare, wild garlic, parmesan | 8 (D, E, F, SY)

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)

Grilled Wingham asparagus, roasted aubergine puree, sea salt popcorn | 9 (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)

Crab, prawn and mussel linguini, fresh chilli and parmesan | 18 (D, G, SF)

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

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

(C - CELEERY, 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 LAND

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

Smoked pork loin chop, pickled cabbage, black garlic, celeriac puree | 18 (D)

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)

½ 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)

FROM THE GRILL

Dry aged fillet steak 200g | 32

Dry aged rib eye steak 250g | 28

Dry aged rump steak 300g | 22

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, blue cheese, garlic butter. (D, E, S)

SIDES

Chunky chips | 4

Mac n cheese | 4 (D, G, M)

Roasted heritage carrots | 4 (D)

Savoy cabbage and bacon | 4 (D)

House salad | 4 (D, E, M)

New potatoes cooked with spiced nduja | 4 (D)

SALADS

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

Add chicken | 15

Add smoked salmon and prawns | 16 (F, SF)

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

Add grilled rump steak | 16

Add salt and chilli squid | 16 (F)

DESSERTS

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

Gypsy tart | 7 (D, G)

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

Meadowsweet pannacotta, honey roasted figs, almond tuille | 8 (D, G, N)

Blood orange cheesecake | 8 (D, G)

Selection of English cheeses, millers crackers, pickles, chutney and fruit. 4 cheeses | 12 (D, G)