



## AUTUMN 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, sea salt butter | 4  
Add olives | 6 (D,G)

Nocellara olives | 4

Paprika spiced pork scratchings, apple compote | 6

Devilled duck egg, curry mayonnaise, potato nest | 6 (E,M)

Cajun spiced chicken wings, lime and chilli | 6

Smoked cod roe pâtè, salmon crisps | 6 (D,F)

### STARTERS

Pressed ox tongue, pease pudding, dripping toast | 9 (D,G,M)

Warm crab and ashmore cheese tart, brown crab mayonnaise | 10 (CR,D,E,G)

Salt and pepper squid, slow cooked pork belly, hot and sour sauce | 11 (F)

Sweet potato and sweetcorn samosa, lime leaf and chilli jam | 9 (G,VG)

Soup of the day, sourdough bread, sea salt butter | 8 (VG)

Confit duck croquette, damson relish | 10 (E,G)

Kentish blue cheese mousse, puff pastry, roasted fig, cob nut and beetroot | 8 (D,G,N)

### FROM THE SEA

Battered local fish, skin on french fries, crushed peas, tartare | 17 (D,E,F,G)

Crab and prawn linguine, fresh chilli, crab bisque | 19 (CR,D,G)

Asian spiced Loch Duart salmon fillet, cavalo nero, ginger and spring onion dressing | 19 (F,SS,SY)

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

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

## FROM THE LAND

Rump steak burger (250g),  
floured bun, bacon jam, burger sauce,  
monteray jack, skinny french fries |  
17 (D,G)

Barbary duck breast, potato and  
apple terrine, cherry compote, baby  
turnip | 19 (D)

Venison haunch steak, roasted  
celeriac, blackberry, romanesco | 22  
(D)

Breast of corn fed chicken, pear and  
chestnut stuffing, pumpkin puree,  
spinach, madeira jus | 19  
(D,E,S)

Morroccan spinach and butternut  
squash pie, apricot and saffron sauce  
| 17 (G,VG)

Sweet potato and onion burger,  
mango and chilli chutney, skinny  
french fries, beetroot salad | 16  
(G,VG)

## FROM THE GRILL

Dry aged sirloin steak 300g | 32

Dry aged rib eye steak 250g | 30

Dry aged côte de boeuf 600g,  
dauphinois potatoes, roasted carrots,  
purple sprouting broccoli | 70  
*To share*

Barnsley lamb chop 200g | 22

*All served with a grilled flat mushroom,  
vine tomatoes, skinny french fries and a  
choice of sauce: Bearnaise, peppercorn,  
chimmi churri, blue cheese, garlic butter.*

## SIDES

Skinny french fries | 4

Roasted heritage carrots | 4 (D)

Cavalo nero, smoked sea salt | 4 (D)

House salad | 4 (D, E, M)

Cauliflower cheese | 4 (D,E,G)

Dauphinois potatoes | 6 (D)

Fresh truffle and parmesan chips | 7

## SALADS

Classic Caesar salad | 14 (D,E,F,G)

*Add chicken* | 18

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

Red wine poached pear and walnut  
salad, blue cheese and chicory | 15  
(D,N,S)

## DESSERTS

Dark chocolate marquis, caramelized  
white chocolate, grand marnier  
mousse | 9 (D,E,G)

Caramelized rhubarb and custard  
tart, ginger ice cream | 8 (D,E,G)

Blueberry and white chocolate  
cheesecake, blueberry meringue,  
blueberry gel | 9 (D,E,G)

Rum baba, vanilla ice cream, spiced  
rum syrup | 8 (D,E,G,S)

Pistachio and pear tart, pistachio ice  
cream | 8 (D,E,G,N)

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