



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)

Thai spiced chicken wings, toasted sesame seeds | 6 (F,SS,SY)

Smoked mackerel pâtè, toasted sourdough | 6 (D,F,G)

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)

Hot and sour cauliflower crisp noodles | 7 (G,SS,SY,VG)

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

“Duck” ham egg and chips | 8 (E)

Kentish blue cheese mousse, puff pastry, roasted fig, walnut 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)

Roast fillet of hake, confit potato, braised leeks, brown crab sauce | 18 (CR,D,F)

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 terrine,
poached quince, red wine jus | 20
(D,S)

Roast venison haunch, braised
shoulder, potato fondant, red
cabbage, beetroot | 24 (D,S)

Corn fed chicken breast, truffle
stuffed leg, puy lentils, artichoke,
chicken jus | 19 (D,E,S,SY)

Bubble and squeak, wild mushrooms,
fried hens egg, brown butter
| 17 (D,E,V)

Jerusalem artichoke risotto,
artichoke chips, black winter truffle |
17 (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)

Chargrilled hispi cabbage | 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)