



WINTER 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

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

Fried whitebait, lemon aioli | 6 (E,F,G)

Honey glazed pigs in blankets | 5
(G,SY)

Black olive and sundried tomato bruschetta | 6 (G,V,VG)

STARTERS

Pork and pistachio terrine, fig chutney | 9 (D,E,G)

Warm crab and ashmore cheese tart, brown crab mayonnaise | 12
(CR,D,E,G)

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

Miso roasted celeriac arancini, wild mushroom broth | 9 (D,E,G,SY,V)

Cured barbary duck, soft boiled egg, crisp potato | 8 (E)

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

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)

Pan fried John Dory fillet, warm potato and crab salad, blood orange hollandaise | 18 (CR,D,E,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)

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

Jerusalem artichoke risotto,
artichoke chips, black winter truffle |
18 (V,VG)

Salt baked crown prince pumpkin,
red lentil dhal, paneer cheese | 16
(D,V)

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

FROM THE GRILL

Dry aged sirloin steak 250g | 32

Dry aged rib eye steak 250g | 30

Barnsley lamb chop 200g | 22

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

Dry aged côte de boeuf 600g,
dauphinois potatoes, roasted carrots,
purple sprouting broccoli | 75
To share

SIDES

Skinny french fries | 4

Roasted heritage carrots | 4 (D,V)

Roasted sprouts with chestnuts and
bacon | 4 (D,N)

Winter spiced braised red
cabbage | 4 (V)

Cauliflower cheese | 4 (D,E,G,V)

Dauphinois potatoes | 6 (D,V)

Fresh truffle and parmesan chips | 7
(V)

DESSERTS

Dark chocolate Marquis, caramelized
white chocolate, raspberry macaron
| 9 (D,E,G,N,SY)

Lemon and lime tart, lemon sorbet |
8 (D,E,G)

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

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

Traditional Christmas pudding,
brandy sauce, chantilly cream | 7
(D,E,G,N)

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