



SPRING EVENING MENU

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

SMALL BITES

Homemade bread, roasted fennel
seed butter, rapeseed oil | 4

Nocellara olives | 5

Pickled cockles, sea herbs, and black
pepper | 6 (MO)

Crispy pigs ears, roasted apple sauce
| 5

Vegetable crisps, beetroot hummus |
5 (SS)

STARTERS

Pressed ham hock, guinea fowl
and prune terrine, pickled walnut
ketchup, chargrilled sourdough | 9
(G,N)

Salt and pepper squid, padron
peppers, lime and chilli mayonnaise
| 12 (E,F)

Soup of the day, homemade bread |
7 (G,V)

Pickled mackerel fillet, potato and
creme fraiche salad, tarragon,
popcorn | 10 (D,E,F,G)

Wild garlic and pea pannacotta,
Canterbury cobbler, linseed cracker,
sherry vinegar | 7 (D,V)

Coronation chicken scotch egg,
spiced apricot puree | 10 (D,E,G)

Tian of aubergine, courgette and
tomato, thai basil, black olive crumb,
caper berries | 9 (D,V,VG)

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)

MAIN COURSES

Loin of cod, chorizo jam, cauliflower,
salt cod croquettes, lemon foam | 22
(D,F,G)

Pulled pork steamed pudding, pork
belly, star anise carrot, burnt apple
puree | 20 (D,G)

Rump steak burger, brioche bun,
bacon jam, smoked cheese, hand cut
chips, jalapeno coleslaw | 17 (D,G)

Curried cauliflower, lentil dhal, mint
yogurt, pumpkin seed | 17 (D,V)

Rump of lamb, crisp sweetbreads,
sprouting broccoli, goats cheese,
rosemary jus | 24 (D)

Battered local fish, chunky chips,
crushed peas, tartare | 17 (D,E,F,G)

Beetroot wellington, heritage carrot,
peppercorn sauce | 19 (G,V)

Dry aged rib eye steak (250g) hand
cut chips, sprouting broccoli, charred
carrot, choice of garlic butter,
peppercorn, blue cheese sauce | 32
(D)

SIDES

Hand cut chips | 4 (V)

Grilled hispi cabbage, beef dripping |
5 (D,G,M)

Mac n cheese | 6 (D,E,G,V)

Tenderstem bcocolli, hazelnut butter
| 6 (D,N,V)

Tossed salad, house dressing | 4
(E,M,V)

DESSERTS

Orange cheesecake, mango sorbet,
mango and lime salad | 9 (D,E,G,N,V)

Crème fraiche tart, rhubarb sorbet |
9 (D,E,G,V)

Salted caramel doughnut | 8 (D,V)

Dark chocolate marquis, caramelized
white chocolate, banana sponge, pea-
nut brittle | 10 (D,E,G,P,V)

Honey roast figs, toasted almonds,
vanilla ice cream | 9 (N,V,VG)

Tonka bean pannacotta, orange, hon-
eycomb, meringue, white chocolate |
9 (D,E,V)

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