



FESTIVE MENU

29th November - 24th December

FESTIVE SET MENU

2 Courses £30 | 3 Courses £40

Starter

- ~ Rabbit & pheasant terrine
- ~ Treacle cured salmon
- ~ Chestnut mushroom parfait
- ~ Soup of the day

Main

- ~ Roast breast of Norfolk bronze turkey
- ~ Tiger prawn, mussel & crab linguine
- ~ Ham, leek & wild mushroom pie
- ~ Celeriac, stilton & walnut pan haggerty

Dessert

- ~ Traditional Christmas pudding
- ~ Pistachio & fig tart
- ~ Warm ginger parkin
- ~ 2 Kentish cheeses

SMALL BITES

- Gilda bakery breadboard, rapeseed oil, sea salt butter | 4
- Add olives** | 6
- Nocellara olives | 4
- Honey and sesame glazed pigs in blankets (G,SS) | 6

Smoked shell on prawns, paprika mayonnaise (CR,E) | 4

Monterey cheddar croquettes, sweet chilli jam (D,E,G,S) | 6

STARTERS

Rabbit & pheasant terrine, date & walnut chutney, pear & endive salad (D,E,G,N) | 12

Treacle cured salmon, toasted rye bread, orange caramel (E,G) | 11

Salt & pepper squid, mojo verde, lemon aioli, watermelon radish (E,F) | 12.5

Chestnut mushroom parfait, warm granary toast, lambs leaf, walnut apple (G,N,SY,VG) | 10

Soup of the day (G,VG) | 8

Lamb kofta scotch egg, goats curd & mint, tomato salsa & avocado (D,E,G) | 10

FROM THE SEA

Battered local fish, chunky chips, crushed peas, tartare sauce (D,E,F,G) | 19

Tiger prawn, mussel & crab linguine, shaved parmesan, shellfish bisque (CR,D,E,F,G,MO) | 22

Local turbot fillet, crushed Charlotte potato, braised leeks, herb crust, caviar velouté (D,F,G) | 32

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

Short rib of beef, whipped mash, | 24
 confit carrots, parsnip crisp, bone
 marrow jus (D,G,S)

Miso roasted cauliflower, | 17
 caramelised cauliflower,
 pomegranate, furikake (SY,V,VG)

Ham, leek & wild mushroom pie, | 22
 creamed potato, red cabbage
 (D,E,G,S)

Roast breast of Norfolk bronze | 23
 turkey, chestnut stuffing,
 cranberry sauce, seasonal
 accompaniments (D,E,G,N)

Celeriac, stilton & walnut pan | 22
 haggerty, braised salsify, chestnut
 & truffle veloute (D,E,N,V)

Pot roast breast of pheasant, | 23
 cocotte potato, braised lettuce,
 redcurrant, smoked bacon (D,E,G,S)

FROM THE GRILL

Dry aged ribeye steak 250g (D) | 32

All steaks are aged for a minimum of
 30 days in a Himalayan salt chamber
 and are served with skin on fries, grilled
 flat mushroom, roasted cherry vine
 tomatoes & a choice of sauce (blue
 cheese (D,G), peppercorn (D,S), chimmi
 churri, beef fat bearnaise (E) or garlic &
 rosemary butter (D))

Barnsley lamb chop 200g | 24

Rump steak burger, brioche bun, | 19
 Monterey jack, caramelized
 onions, chipotle mayonnaise

SIDES

Cauliflower cheese (D,E,G,SY,V) | 5

Dukkah roasted carrots, truffle, | 5
 honey (D,V)

Maple roasted sprouts with | 5
 smoked bacon & chestnut (D,N)

Winter leaf salad, parmesan & | 4
 pear (D,N)

Braised red cabbage (V,VG) | 4

Skin on fries (V) | 4

Fresh truffle & parmesan chips (D) | 7

DESSERTS

Dark chocolate Marquis, | 10
 honeycomb, orange sorbet
 (D,E,SY,V)

Traditional Christmas pudding, | 9
 brandy & vanilla custard
 (D,E,G,N,S)

Pistachio & fig tart, fig jam, | 9
 pistachio ice cream (D,E,G,N,V)

Blood orange panna cotta, | 9
 chamomile granola, gin sorbet
 (G,S,VG)

Warm ginger parkin, pumpkin ice | 8
 cream (D,E,G,V)

Selection of 2 or 4 Kentish cheeses, | 9/17
 charcoal crackers, tomato & red
 onion chutney (D,G,S)

Barbers Cheddar | **Kentish Blue** |
Lord london | **Seven Sisters**