



DECEMBER MENU

26th - 31st

STARTERS

Roast parsnip soup, candied chestnuts, sourdough (G,VG) | 8

Vegan without butter

Ham hock terrine, chef's piccalilli, pickled walnuts (G,M,N) | 9

Pulled lamb shoulder croquette, curry sauce, cucumber yoghurt (D,E,G) | 9

Bubble 'n' smoked haddock, poached hen egg, glazed hollandaise (D,E,F,S) | 9

Avocado & salmon tartare, compressed cucumber, lime, chilli (D,F) | 11

Mushroom parfait, pickled onion, frisée salad, melba toast (G,S,VG) | 10

MAIN COURSES

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

Rump steak burger, brioche bun, Monterey jack, caramelized onions, chipotle mayonnaise (D,E,G) | 19

Crab & prawn tagliatelle, spicy tomato sauce, rocket, shaved pecorino (CR,D,E,G,S) | 24

Turkey, leek & bacon pie, bubble 'n' squeak, cranberry jus (D,E,G,S) | 21

Chard smoked loin of pork, sweetheart cabbage, champ potato, red wine jus (D,S) | 22

Breaded plaice schnitzel, chicken butter, shallots, crispy capers, new potatoes & tenderstem broccoli (E,F,G,S) | 24

Penne pasta, creamy basil pesto, grilled courgettes, rocket & vegan feta (G,N,VG) | 19

30 Day dry aged Sirloin 225g 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 or garlic butter (D)) | 32

SIDES

Cauliflower cheese (D,E,G,SY,V)	5
Dukkah roasted carrots, truffle, honey (D)	5
Winter leaf salad, parmesan & pear (D,N)	4
Braised red cabbage (V,VG)	4
Skin on fries (V)	4
Fresh truffle & parmesan chips (D)	7

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (VG)	9
Salt caramel tart, vanilla ice cream (D,E,G)	9
Triple chocolate brownie, honeycomb ice cream (D,E,G,SY)	9
Lemon posset, raspberry gel, almond shortbread (D,G,N)	9
Apple & winter berry crumble, coconut & vanilla custard (G,VG)	9
Selection of 2 or 4 Kentish cheeses, charcoal crackers, fruits, tomato & red onion chutney (D,G,S)	9/17
Ashmore cheddar Kentish Blue Chaucer's Camembert Roasry Goat's cheese	

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, CR - CRUSTACEAN, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)