



WINTER MENU

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

SMALL BITES

- Gilda bread board, Guinness butter, crispy onions, rapeseed oil (D,G,S,V) | 4
- Gordal olives | 4
- Spiced pickled egg, puffed potato, smoked sea salt (E) | 4
- Whipped cod's roe, chive oil, breakfast radish (D,E,G) | 6
- Buttermilk fried chicken, coconut and mango mayonnaise (D,E,G) | 7

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)

STARTERS

- Chef's soup of the day (G,V,VG) | 8
Vegan with no butter
- Whipped vegan feta, heritage beetroot, pomegranate, sea herbs (VG) | 9
- Pork and roasted apple scotch egg, smoked ashmore cheese sauce, charred spring onion (D,E,G) | 10
- Chicken liver parfait, truffle brîoché, onion marmalade (D,E,G,S) | 11
- Black treacle cured salmon, warm potato bread, crème fraîche, dill, horseradish (D,E,F,G) | 12

- Rye bay scallops, confit pork jowl, parsley root, hazelnut milk emulsion (D,MO,N) | 15

FROM THE GRILL

- Rack of baby back ribs, Korean BBQ glaze, crispy onions, skin on fries, coleslaw (F,S,SS) | 23
- Dry aged sirloin steak 225g (D) | 32
- Dry aged fillet steak 225g (D) | 39

Steaks above are served with, grilled field mushroom, cherry vine tomatoes and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic & rosemary butter (D), bone marrow butter (D), red wine jus (C,S)

FROM THE LAND

Satay baked cauliflower, peanut & lime dressing, crisp rice noodles (G,P,SS,SY,VG) | 18

Sweet potato and spinach pithivier, black bomber cheese, braised red cabbage (D,E,G,V) | 18

Rump steak burger, smoked bacon and tomato jam, Monterey jack, gherkin ketchup, skin on fries & jalapeño slaw (D,E,G,M) | 19

Corn fed chicken breast, fondant potato, parsnip purée, curly kale, sage bon bon, chicken jus (D,E,G) | 22

Slow cooked shoulder of lamb ragù, pappardelle pasta, chestnuts, sage and pecorino (D,E,G) | 24

Pork loin schnitzel, lemon and almond crumb, apple and parsnip rosti, wild mushrooms, hen's egg, caper butter (D,E,G) | 25

FROM THE SEA

Beer battered local fish, chunky chips, pea purée, gherkin ketchup, tartare sauce (D,E,F,G,M) | 19

Chef's fish pie, grilled tiger prawns, ashmore cheddar glaze (CR,D,E,F,G,MO) | 23

Fillet of wild sea bass, cuttle fish Bolognese, basil aioli, Parmesan, sherry vinegar (D,E,F,S) | 30

SIDES

Skin on fries (V) | 4

Winter leaf & pear salad, blue cheese dressing (D,V) | 4

Maple glazed piccolo parsnips (V) | 5

Steamed kale with walnut & Parmesan (N,V) | 5

Triple cooked chips, truffle oil & Parmesan (D) | 6

DESSERTS

Dulce de Leche cheesecake, chocolate sorbet (D,E,G) | 9

Warm pear and almond tart, vanilla ice cream (D,E,G,N,V) | 9

Lime leaf pannacotta, coconut macaroon, mango gel (D,E,G,V) | 9

Salt peanut and caramel chocolate parfait (D,E,G,P) | 10

Apple and blackberry strudel, warm vanilla custard (VG) | 10

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