



## SPRING 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

Jerusalem artichoke hummus & twiglets (G,S,VG) | 6

Whipped cod's roe, chive oil, breakfast radish (E,G,M,S) | 6

Crispy pork belly bites, sticky lime leaf & chilli sauce (GS,SS) | 8

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) | 8  
Vegan with no butter

Whipped vegan feta, heritage beetroot, pomegranate, sea herbs (VG) | 9

Buttermilk fried chicken, coconut and mango mayonnaise (D,E,G) | 10

Mangalitza pork & pickle scotch egg, English mustard, crispy onions (D,E,G,M,S) | 11

Black treacle cured salmon, warm potato bread, crème fraîche, dill, horseradish (D,E,F,G) | 12

Rye bay scallops én Crouste, chorizo & leek, salmon caviar, samphire (D,E,F,G,MO,S) | 15

### FROM THE GRILL

Rack of baby back ribs, Korean BBQ glaze, crispy onions, skin on fries, coleslaw (E,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

Caramelised onion, spinach & goats cheese couilbiac, pea velouté, roasted new potatoes (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

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

Lasagne of lamb shoulder & kohlrabi, sheeps milk cheese, tenderstem broccoli, charred garlic ciabatta (D,E,G,S) | 27

## 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

Loch duart salmon "teriyaki" kimchi potato, pickled spring cabbage, black sesame seeds (F,S,SS,SY) | 25

## SIDES

Skin on French fries (VG) | 4

Baby gem caesar salad (D,E,F,G) | 4

Maple glazed piccolo parsnips (V) | 5

Steamed kale with walnut & Parmesan (N) | 5

Chunky chips, truffle & Parmesan (D) | 6

Chorizo roasted new potatoes (G,S) | 6

Crab & truffle French fries | 7

## DESSERTS

Banoffee pie, chantilly cream, caramelised banana (D,G) | 9

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

Vanilla pannacotta, poached rhubarb, honeycomb, burnt meringue (D,E) | 10

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

Cox's apple tart fine, vanilla ice cream (G,VG) | 10

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