



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) | 4.5

Gordal olives | 4.5

Jerusalem artichoke hummus & twiglets (G,S,VG) | 6.5

Whipped cod's roe, chive oil, breakfast radish (E,G,M,S) | 7.5

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

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELEERY, 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) | 8.5
Vegan with no butter

Whipped vegan feta, heritage beetroot, pomegranate, sea herbs (VG) | 9.5

Buttermilk fried chicken, coconut and mango mayonnaise (D,E,G) | 11

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) | 13

Rye bay scallops én Croute, chorizo & leek, salmon caviar, samphire (D,E,F,G,MO,S) | 17

FROM THE GRILL

Rack of baby back ribs, Korean BBQ glaze, crispy onions, skin on fries, coleslaw (E,F,S,SS) | 24.5

Dry aged sirloin steak 225g (D) | 34

Dry aged fillet steak 225g (D) | 42

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) | 19

Caramelised onion, spinach & goats cheese couilbiac, pea velouté, roasted new potatoes (D,E,G,V) | 19

Rump steak burger, smoked bacon and tomato jam, Monterey jack, gherkin ketchup, skin on fries & jalapeño slaw (D,E,G,M) | 20
Add smoked streaky bacon £2

Corn fed chicken breast, fondant potato, parsnip purée, curly kale, sage bon bon, chicken jus (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) | 26

Lasagne of lamb shoulder & kohlrabi, sheeps milk cheese, tenderstem broccoli, charred garlic ciabatta (D,E,G,S) | 28

FROM THE SEA

Beer battered local fish, chunky chips, pea purée, gherkin ketchup, tartare sauce (D,E,F,G,M) | 20.5

Chef's fish pie, grilled tiger prawns, ashmore cheddar glaze (CR,D,E,F,G,MO) | 24

Loch duart salmon "teriyaki" kimchi potato, pickled spring cabbage, black sesame seeds (F,S,SS,SY) | 27

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) | 5.5

Chunky chips, truffle & Parmesan (D) | 7

Chorizo roasted new potatoes (G,S) | 7

Crab & truffle French fries | 7.5

DESSERTS

Banoffee pie, chantilly cream, caramelised banana (D,G) | 9.5

Warm pear and almond tart, vanilla ice cream (D,E,G,N,V) | 9.5

Vanilla pannacotta, poached rhubarb, honeycomb, burnt meringue (D,E) | 10.5

Salted peanut and caramel chocolate parfait (D,E,G,P) | 11

Cox's apple tart fine, vanilla ice cream (G,VG) | 11

Selection of 2 or 4 Kentish cheeses, Millers crackers, tomato & red onion chutney (D,G,S) | 9/18

*If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
 A discretionary service charge of 10% will be added to all tables. All prices include vat.*