DRINK • EAT • SLEEP
SINCE 1810

THE MARQUIS OF GRANBY

ALKHAM • KENT

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

Heritage beetroot & wild garlic hummus, grilled ciabatta (G,SS,VG) | 6.5

Whipped cod's roe, chive oil, breakfast radish (F,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 - 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) | 8.5
Vegan with no butter

Slow cooked chicken drumsticks, honey & sesame glaze (SS,SY) | 9

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

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

Seared Rye bay scallops, heirloom tomato, red pepper & basil gazpacho, crisp pancetta (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

Roast lamb chump chop, potato terrine, rainbow chard, balsamic chiummi churri (D) | 26

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

Honey & rosemary glazed purple carrots (D) | 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