



SUMMER MENU

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

SMALL BITES

- Gilda bakery sourdough, sea salt butter, Kentish rapeseed oil, sherry vinegar (D,G,S,V) | 5
- Gordal olives (v) | 5
- Whipped smoked cods' roe, seaweed crackers (D,F,G,M,S) | 6.5
- Crispy pork belly bites, burnt apple & chilli jam (S) | 7
- Grilled raclette cheese, ciabatta croutes, melted onions (D,G,S) | 15

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, Gilda bread (G,S,V) Vegan with no butter | 8.5
- Slow cooked chicken drumsticks, sesame & honey glaze (SS,SY) | 9
- Whipped vegan feta, salt baked heritage beetroot, confit cherry tomatoes, chicory & corn shoots (S,VG) | 10
- Potted smoked mackerel, herb & lemon salad, granary toast (D,F,G,M) | 10
- Nduja scotch egg, mint yoghurt, crisp curly kale (D,E,G,S) | 10.5
- Plum tomato & burrata salad, basil, lime & jalapeño salsa, toasted pine nuts (D,N,V) | 12
- Seared rye bay scallops, heritage tomato, red pepper & basil gazpacho, crisp pancetta (D,MO,S) | 15
- ### FROM THE SEA
- Local beer battered fish, chunky chips, pea purée, pickled gherkin, tartare sauce (E,F,G,M,S) | 20.5
- Tiger prawn, clam & crab linguine, crab bisque, Parmesan, chilli, roquette (CR,D,E,F,G,MO) | 24
- Baked fillet of hake, Summer bean cassoulet, chorizo, samphire (D,F,G,S) | 25.5

FROM THE LAND

Courgette & aubergine tart tatin, red pepper & basil sauce, warm potato & chive salad (G,S,VG)	20
Rump steak burger, smoked bacon and tomato jam, Monterey jack, gherkin ketchup, skin on fries & jalapeño slaw (D,E,G,M) Add smoked streaky bacon £2	20
Vegan burger, tomato & red onion relish, avocado mayo, coleslaw, skin on fries (G,S,VG)	20
Chargrilled chicken Caesar salad, aged Parmesan, bacon, sourdough croutons, anchovy & garlic dressing (D,E,F,G,M)	22
Pork loin chop, potato & thyme rosti, rainbow chard, balsamic chimmi churri (D)	23
Pulled lamb shoulder, couscous, almond & confit lemon salad, harissa yogurt, warm pitta bread (D,G,N)	24
Bourbon glazed baby back ribs, grilled corn, coleslaw, skin on fries (D,E,S,SS,SY)	24.5

FROM THE GRILL

Barnsley lamb chop 300g (D)	26
Dry aged sirloin 250g (D)	31.5
Dry aged fillet steak 225g (D)	39.5

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with grilled beef tomato, mushroom, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic & rosemary butter (D)

SIDES

Skin on French fries (VG)	4
Roasted sand carrots, maple & rosemary (D,V)	5
Grilled corn, chimmi churri (D,V)	5
Tenderstem broccoli, toasted hazelnuts & chilli (D,N,VG) Vegan with no butter	6
Panzanella salad (D,V)	6
Chunky chips, truffle & Parmesan (D)	7
Crab & smoked paprika fries (CR,D,E,M)	7.5

DESSERTS

Dark chocolate Marquis, white chocolate, raspberry sorbet (D,E,SY,V)	10
Banoffee cheesecake, butterscotch sauce (D,G,V)	10
Vegan raspberry & almond pavlova (N,SY,VG)	10
Sticky toffee pudding, toffee sauce, vanilla ice cream (D,E,V)	11
Raspberry cream choux bun, caramelised white chocolate, toasted hazelnuts (D,E,G,N,SY,V)	11
Strawberry & vanilla pannacotta, torched meringue, mint marshmallow, strawberry sorbet (D,E)	11
Selection of 2 or 4 Kentish cheeses, Millers crackers, tomato & red onion chutney (D,G,S)	9/18