



Autumn Menu

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

Small Bites

Gilda bakery bread board, sea salt butter, Kentish rapeseed oil (D,G)	4
Sicilian marinated olives	4
Pork & pickle sausage roll, spiced apple sauce (D,E,G,M)	5
Lamb bon bons, mint yogurt (D,E,G,M)	5.5
Whipped cods' roe, cumin seed lavosh (D,E,F,G)	5
Vegetable crudité, broad bean hummus (VG)	5
Aged chilli beef nachos, avocado mayonnaise, smoked cheddar (D,E,G,S)	14
Hastings smoked fish, lemon aioli, olive sourdough (CR,D,E,F,G,M,MO)	19
Charred flat bread, red pesto, roasted torpedo aubergine, Nutbourne tomato (G,N,VG)	14

Starters

Duck liver parfait, kumquat chutney, hazelnut, duck fat brîoché (D,E,G,N,S)	8.5
Chef's soup of the day (D,G,V) (Vegan without the butter)	7
Buffalo mozzarella, local cherries, smoked almonds, basil and olive tapenade (D,F,N,V)	9
Salt & pepper squid, mojo verde, lemon aioli, watermelon radish (E,F)	12.5
Pulled pork scotch egg, piccalilli, beer pickled onions (D,E,G,M,S)	10.5
Gin cured salmon, treacle bread, endive & apple salad (F,G,M,S)	11.5

King oyster mushroom, charred ciabatta, truffle gremolata, monks beard (G,VG)	8
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From the Sea

Beer battered day boat fish, hand cut chips, pea purée, tartare, gherkin ketchup (D,E,F,G,M,S)	18
Hythe Bay plaice schnitzel, caper & onion, sea vegetable, chicken butter (D,E,F,G,S)	20
Chef's fish pie, Barber's cheddar rarebit (CR,D,F,G,MO)	22

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)

From the Land

Seared Calves liver & smoked
bacon, champ mash, pearl onions,
port jus (D,G,S) | 24.5

Sweet potato & leek pie, Swiss
chard, pink peppercorn sauce
(G,S,SY,VG) | 17

Rump of lamb, crisp potato terrine,
grilled tenderstem, bagna cauda,
rosemary jus (D,F,S) | 25

Classic caesar salad, crisp cos,
bacon, anchovy, croutons &
parmesan, garlic & olive oil dressing
(D,E,F,G) | 16

Add grilled chicken | 24

From the Grill

Dry aged ribeye 300g (D) | 32

Dry aged sirloin 225g (D) | 28

Dry aged rump cap 300g (D) | 25

Dry aged côte de boeuf 700g (D) | 80

Wealden farm pork loin chop | 18

All steaks are aged for a minimum of 30
days in a himalayan salt chamber and
are served with skin on fries, grilled flat
mushroom, roasted cherry vine tomatoes
& a choice of dressing (blue cheese (D,G),
peppercorn (D,S), chimmi churri, beef fat
bearnaise (E) or garlic & rosemary butter
(D))

Rump steak burger, brioche bun, | 18
Monterey jack, caramelized onions,
chipotle mayonnaise (D,E,G)

Sides

Tenderstem broccoli, chilli &
anchovy (D,F) | 5.5

Grilled hispi cabbage, chimmi churri
and toasted sunflower seeds (D,VG) | 5

Chantenay carrots, garlic &
rosemary butter (D,V) | 5

Caesar salad (D,E,F,G) | 5.5

Skin on fries (V) | 4

Fresh truffle & parmesan chips (D) | 7

Desserts

Pistachio & raspberry tart, vanilla
ice cream (D,E,G,N) | 9

Lemon & lime cheesecake, scorched
meringue, grapefruit sorbet (D,E,G) | 9

Dark chocolate "Marquis of
Granby" orange sorbet, honeycomb
(D,E,G) | 9

Vanilla crème brûlée, hazelnut &
apricot shortbread (D,E,G,N) | 9

Vegan sticky toffee pudding, vanilla
ice cream (G) | 8

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

Ashmore Cheddar | Kentish Blue
| Chaucer's Camembert | Rosary
Goat's cheese