



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, whipped brown butter, Kentish rapeseed oil (D,G) | 4
- Sicilian marinated olives | 4
- Pork & pickle sausage roll, spiced apple compote (D,E,G,M) | 5
- Whipped cods' roe, cumin seed lavosh (D,E,F,G) | 5
- Black bean & onion seed hummus, crispy sourdough (G,SS) | 5
- Lamb bon bons, mint yogurt (D,E,G,M) | 5.5
- Coal-grilled vegetable sharing board: hummus, olives, pickles & sourdough (G,SS,VG) | 13
- Aged chilli beef nachos, avocado mayonnaise, smoked applewood cheddar (D,E,G,S) | 14

Starters

- Chef's soup of the day (D,G,V) | 8
(Vegan without the butter)
- Chicken liver parfait, kumquat chutney, hazelnuts, duck fat brîoché (D,E,G,N,S) | 8.5
- Roasted heritage beetroots, whipped vegan feta, semi dried tomatoes & walnut ketchup (N,S,VG) | 9
- Chorizo scotch egg, roast garlic mayonnaise, landcress (D,E,G,M,S) | 10.5
- Gin & juniper cured salmon, dill & dijon mustard dressing, pickled cucumber, toasted rye bread (F,G,M,S) | 11.5
- Grilled Tiger prawns, chilli & garlic butter, lemon aioli (CR,D,E) | 12.5

From the Sea

- Beer battered day boat fish, hand cut chips, pea purée, tartare, gherkin ketchup (D,E,F,G,M,S) | 19
- Chef's fish pie topped with Barber's cheddar & tiger prawns (CR,D,E,F) | 22
- Baked south coast cod, nduja potato cake, samphire, smoked prawn & coconut bisque (CR,D,F,S) | 28

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

Sweet potato & leek pithivier, braised cabbage, pink peppercorn sauce (G,S,SY,VG)	17
Rump steak burger, brioche bun, Monterey jack, caramelized onions, chipotle mayonnaise, skin on fries (D,E,G)	19
Local game pie, buttered mash potato, charred hispi cabbage, red wine gravy (D,E,G,S)	23
Seared Calves liver & smoked bacon, champ new potatoes, pearl onion & port jus (D,G,S)	24.5
Lamb rump, crisp 'pomme rosti', grilled tenderstem broccoli, bagna càuda, Rosemary jus (D,F,S)	25
Slow cooked belly of pork, fennel seed crackling, celeriac purée, glazed carrot, duck fat roasted châteaux potato (D,E,G,S)	26

From the Fire

Dry aged sirloin 225g (D)	28
Spatchcock poussin (D)	30
Dry aged ribeye 300g (D)	32
Dry aged fillet 225g (D)	40
Dry aged côte de boeuf to share 700g (D)	80

(Choose two sauces and two sides)

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 sauce (blue cheese (D,G), peppercorn (D,S), chimmi churri or garlic & Rosemary butter (D))

Sides

Skin on fries (V)	4
Grilled hispi cabbage, chimmi churri and toasted sunflower seeds (D,VG)	5
Chantenay carrots, garlic & rosemary butter (D,V)	5
Chard tenderstem broccoli, chilli & anchovy (D,F)	5.5
Fresh truffle & parmesan chips (D)	7

Desserts

Sticky toffee pudding, vanilla ice cream (G,VG)	8
Pistachio & fig tart, vanilla ice cream (D,E,G,N)	9
Lemon & lime cheesecake, scorched meringue, lemon sorbet (D,E,G)	9
Dark chocolate "Marquis of Granby", blood orange sorbet, honeycomb (D,E,G)	9
Vanilla bean crème brûlée, hazelnut & apricot shortbread (D,E,G,N)	9
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**