



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, balsamic vinegar (D,G,S,V) | 5
- Gordal piquanté olives (S,VG) | 5
- Roasted butternut squash & cumin seed hummus, grilled ciabatta (G,S,SS,VG) | 5
- Onion bahji, onion seed & mango chutney (S,VG) | 5
- Whipped smoked cod's roe, seaweed crackers (D,F,G,S) | 6.5
- Crispy pork belly bites, spiced apple & chilli jam (SS) | 8
- Baked camembert, star anise spiced red currant jelly, wood fired flatbread (D,E,G,S) | 17

Starters

- Chef's soup of the day, Gilda bakery bread board (G,S,V) Vegan with no butter | 8.5
- Whipped vegan feta, charred crown prince pumpkin, pine nut & sage pesto, pickled carrot (N,S,SY,VG) | 10
- Black pudding scotch egg, walnut ketchup, fried shallots (D,E,G,N,S) | 11
- Grilled lamb koftas, datterini tomato salsa, mint yoghurt (G,D,S) | 12
- Heritage beetroot & gin cured Gravlax salmon, kimchi mayonnaise, pickled breakfast radish (D,F,M,MO,P,S,SS) | 12
- Goats cheese & baby spinach samosa, spiced fig chutney (D,G,S,V) | 12.5

- Fresh crab rarebit, toasted English muffin, brown butter mayonnaise (CR,D,E,G,M,P) | 14

From the Sea

- Local beer battered fish & chunky chips, fresh peas, tartare & curry sauce (D,E,F,G) | 20.5
- Kings arms fish pie, grilled tiger prawns, Ashmore cheddar (CR,D,E,F,MO) | 26
- Grilled monkfish loin, roast Parmentier potatoes, caper brown butter sauce (D,F,S) | 32

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

Roasted potato gnocchi, courgette & garden mint pesto, vegan sausage & feta (G,N,VG) | 19

Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey jack, skin on fries, coleslaw (D,E,G,M,S) | 21
Add smoked streaky bacon £2

Roast aubergine & chickpea masala, steamed rice, chappati roti (D,G,V) | 21

Chef's pie, buttered mash, seasonal vegetables, pot of gravy (G,D,S) | 23

Slow braised belly of pork, whipped butternut squash, burnt onion, hasselback potato, wholegrain mustard jus (D,M,P,S) | 24

Brined chicken supreme, cep purée, pomme rosti, charred baby leeks, creamy chicken velouté (D,S) | 27

From the Fire

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 fries (V) | 4

Piccolo parsnips, maple & chestnut | 6

Kentish broccoli, smoked almonds, garlic butter (D,N) | 6

Braised red cabbage & Kentish apple (S) | 7

Crab & smoked paprika fries (CR,E,M,P) | 7.5

Chunky chips, truffle & Parmesan (E,F,M,P) | 7.5

Desserts

Triple chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 9

Calvados & toffee apple crumble, coconut & vanilla custard (S,VG) | 10

Pistachio & raspberry bakewell tart, clotted cream ice cream (D,E,G,N,V) | 10

'Snickers' swiss roll, salted caramel ice cream (D,E,G,P,S,V) | 11

Paris Brest, caramel almond cream, coffee cream (D,E,G,N) | 11

Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,G,N) | 11

Selection of fine cheeses, charcoal crackers, chutney & fruit (D,E,G,M,P,S) | 9/18
Two or Four Cheeses

Classic affogato (D,E,V) | 6
Two Scoops