

NIBBLES

ARTISAN BREADS	£3.00	MARINATED OLIVES	£6.50	KENTISH SALAMIS	£15.00
		garlic & chilli (GF)		with balsamic onion & cornichon (GF)	

STARTERS

BROWN CRAB & CHILLI PÂTÉ	£11.00	RABBIT BON BONS	£10.00
citrus crème fraîche, watercress & dill crostini (GFO)		Jerusalem artichoke purée, bacon and Jake's Cider sauce, endive and chive	
pair with Balfour Brut Rosé 2018 - 125ml £ 12.00		pair with Springfield Chardonnay 2019 - 175ml £9.00	
BUTTER BEAN & SMOKED HAM	£10.00	TWICE-BAKED ASHMORE	£11.00
HOCK BROTH		CHEDDAR SOUFFLÉ	
parsley dumplings		Estate apple & frisée salad (V)	
pair with Luke's Pinot Noir 2022 - 175ml £11.50		pair with Balfour Blanc de Blancs 2018 - 125ml £12.00	
GRILLED MACKEREL	£10.00	ENGLISH ONION SOUP	£10.00
celeriac and horseradish remoulade, pickled leek, fried leek, sage (GF)		garlic & chervil croute, Winterdale cheese (V* on request)	
pair with Jake's Lager - half pint £3.00		pair with Saignée 2018 - 125ml £11.00	

MAINS

WILD MUSHROOM & TRUFFLE RAVIOLI	£20.00	SMOKED HADDOCK & LEEK FISHCAKES	£20.00
sautéed oyster mushrooms, ewe's cheese (V)		wilted rainbow chard, watercress and cheddar velouté, mustard and dill sauce	
pair with Mary Rose 2020 - 175ml £11.00		pair with Skye's Chardonnay 2022 - 175ml £9.00	
GRILLED OR POACHED	Market Price	PUY LENTIL AND ONION GRATIN	£18.00
FISH OF THE DAY		cauliflower top, "creamed" peas, kale and pearl onions (GF) (V*)	
seasonal accompaniments		pair with Luke's Pinot Noir 2022 - 175ml £11.50	
SLOW-BRAISED THIGH OF CHICKEN	£20.00	PINK PEPPER LOIN OF VENISON	£21.00
seared baby onion and oyster mushroom sauce, balsamic fried onions, creamed potato, greens, carrots (GF)		celeriac fondant, Kentish cured bacon, creamed kale, damson Pinot Noir sauce	
pair with Saignée 2018 - 125ml £11.00		pair with Luke's Pinot Noir 2022 - 175ml - £11.50	

SIDES

£6.00 each

Hasselback Potatoes (GF) (V)	Buttered Autumnal Greens (GF) (V)	Creamed Potatoes (GF) (V)	Creamed Savoy (GF) (V)
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Our food is cooked to order using fresh, local ingredients.

(V) Vegetarian | (V*) Vegan | (GF) Gluten free | (GFO) Gluten free option available on request

We kindly ask customers to make their server aware of any food allergies or intolerances they may have before ordering.

Please note that our kitchen handles various nut products as well as other common allergens.

Despite our best diligence, fish may contain bones and game may contain shot.

A 10% discretionary service charge will be added to your bill.

DESSERTS

CLASSIC KENTISH GYPSY TART nutmeg sauce, Earl Grey mascarpone (V) pair with Leslie's Reserve Gold NV - 125ml £10.00	£10.00	GLAZED LOCAL RHUBARB, ESTATE HONEY AND GINGER CHEESECAKE vanilla custard, orange shortbread granola (V) pair with Leslie's Reserve Gold NV - 125ml £10.00	£10.00
VEGAN DARK CHOCOLATE FONDANT estate apple and cobnut flapjack, salted caramel "cream" (V*) pair with Saignée 2018 - 125ml £11.00	£10.00	SWEET CHESTNUT MOUSSE pumpkin and maple purée, chocolate soil, Kent roasted coffee meringue (GF) (V) pair with Balfour Brut Rosé 2018 - 125ml £ 12.00	£10.00
BALFOUR CIDER POACHED PEAR AND FRANGIPANE TART Kirsch and cherry coulis, vanilla custard (V) pair with Jake's Cider - half pint £3.00	£14.00	SELECTION OF DAIRY ICE-CREAMS & SORBETS Ice-creams - vanilla bean strawberry chocolate salted caramel (GF) Sorbets - lemon blackcurrant raspberry (GF) (V*) pair with Saignée 2018 - 125ml £11.00	£7.00
KENT ARTISAN CHEESE PLATE crackers, grapes, chutney (GFO) (V) pair with Luke's Pinot Noir 2022 - 175ml £11.50	£10.00		

**TEA &
COFFEE**

SELECTED TEAS English Breakfast Earl Grey Green Tea Peppermint Rooibos	£3.50	ESPRESSO	£3.00
		FLAT WHITE	£3.75
		LATTE	£3.75
		CAPPUCCINO	£3.75

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