

**NIBBLES**

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

**STARTERS**

<b>BROWN CRAB &amp; CHILLI PÂTÉ</b>	<b>£11.00</b>	<b>CHICKEN BON BON CAESAR</b>	<b>£10.00</b>
citrus crème fraîche, watercress & dill crostini (GFO) <b>pair with</b> Balfour Brut Rosé 2018 - 125ml £ 14.00		Smoked Winterdale and anchovy dressing, chicory, croutons <b>pair with</b> Springfield Chardonnay 2019 - 175ml 11.00	
<b>SMOKED HAM HOCK &amp; HERB TERRINE</b>	<b>£10.00</b>	<b>TWICE-BAKED ASHMORE</b>	<b>£11.00</b>
pickled spring vegetables, French mustard aioli, orange & tarragon butter, sourdough toast (GFO) <b>pair with</b> Skye's Chardonnay 2022 - 175ml £10.00		<b>CHEDDAR SOUFFLÉ</b>	
		apple & frisée salad (V) <b>pair with</b> Balfour Blanc de Blancs 2018 - 125ml £15.00	
<b>GRILLED MACKEREL, JERSEY ROYAL &amp; ASPARAGUS NIÇOISE</b>	<b>£10.00</b>	<b>WILD GARLIC, NETTLE &amp; SPINACH SOUP</b>	<b>£10.00</b>
boiled egg, baby tomatoes, olives and French dressing (GF) <b>pair with</b> Albariño 2022 - 175ml £10.00		feta and courgette scone (V) <b>pair with</b> Liberty's Bacchus 2022 - 175ml £10.00	

**MAINS**

<b>BLUE CHEESE AND PURPLE SPROUTING</b>	<b>£20.00</b>	<b>SMOKED HADDOCK &amp; LEEK FISHCAKES</b>	<b>£20.00</b>
<b>BROCCOLI CONCHIGLIE</b>		wilted rainbow chard, watercress and cheddar velouté, mustard and dill sauce <b>pair with</b> Skye's Chardonnay 2022 - 175ml £10.00	
toasted almonds and smoked garlic (V) <b>pair with</b> Mary Rose 2020 - 175ml £11.00			
<b>FISH OR SEAFOOD OF THE DAY</b>	<b>Market Price</b>	<b>PUY LENTIL AND ONION GRATIN</b>	<b>£18.00</b>
seasonal accompaniments		cauliflower top, "creamed" peas, kale and pearl onions (GF) (V*) <b>pair with</b> Luke's Pinot Noir 2022 - 175ml £12.00	
<b>SLOW-BRAISED THIGH OF CHICKEN</b>	<b>£20.00</b>	<b>HERB CRUSTED RUMP OF SPRING LAMB</b>	<b>£25.00</b>
seared baby onion and oyster mushroom sauce, balsamic fried onions, creamed potato, greens, carrots (GF) <b>pair with</b> Saignée 2018 - 125ml £12.00		wild garlic Jersey royals, grilled asparagus and spiced vegetable sauce (GF) <b>pair with</b> Luke's Pinot Noir 2022 - 175ml - £12.00	

**SIDES**

**£6.00 each**

BUTTERED GREENS (GF) (V)	CREAMED POTATO (GF) (V)	CREAMED KALE (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 nut products as well as other common allergens. Despite our best diligence, fish may contain bones and game may contain shot. All wines are 12% ABV. A 10% discretionary service charge will be added to your bill.

**DESSERTS**

**APPLE AND SULTANA CRUMBLE** £10.00  
with vanilla bean ice cream (V)  
**pair with** Liberty's Bacchus 2022 - 175ml £10.00

**VEGAN DARK CHOCOLATE FONDANT** £10.00  
apple and cobnut flapjack, salted  
caramel "cream" (V\*)  
**pair with** Saignée 2018 - 125ml £12.00

**BALFOUR CIDER POACHED PEAR AND  
FRANGIPANE TART** £10.00  
Kirsch and cherry coulis, vanilla custard (V)  
**pair with** Jake's Cider 4.8% ABV - half pint £3.00

**KENT ARTISAN CHEESE PLATE** £14.00  
crackers, grapes, chutney (GFO) (V)  
**pair with** Luke's Pinot Noir 2022 - 175ml £12.00

**TEA & ESTATE HONEY CAKE** £10.00  
candied pistachio, Earl Grey mascarpone (V)  
**pair with** Balfour Blanc de Blanc 2018 - 125ml £14.00

**LEMON CURD & YOGHURT MOUSSE** £10.00  
sweet ginger shortbread crumb, rhubarb compote  
(GF) (V)  
**pair with** Leslie's Reserve Gold NV - 125ml £12.00

**SELECTION OF DAIRY ICE-CREAMS  
& SORBETS** £7.00  
Ice-creams - vanilla bean | strawberry | chocolate |  
salted caramel (GF)  
Sorbets - lemon | blackcurrant | raspberry (GF) (V\*)  
**pair with** Saignée 2018 - 125ml £12.00

**TEA &  
COFFEE**

**SELECTED TEAS** £3.50  
English Breakfast  
Earl Grey  
Green Tea  
Peppermint  
Rooibos

**ESPRESSO** £3.00  
**FLAT WHITE** £3.75  
**LATTE** £3.75  
**CAPPUCCINO** £3.75

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