

## **DINNER**

Served Monday - Saturday from 5pm

## **STARTERS**

Espresso Crème Brulee.

Selection of ice creams & sorbets.

Individual Kentish cheese board.

Pea & wild garlic soup, truffle crostini (VE)  Vegan 'nduja & chickpea ragù on toasted sourdough (VE)  Garlic & chilli king prawns, charred lemon  Pulled brisket croquette, butternut squash purée, roasted butternut squash  Potted mackerel pate, dill crème fraiche, toasted sourdough			£7 £7 £8 £8 £8
CLASSICS			
Double cheeseburger, two 4oz patties, cheese, red onion, tomato, pickles, burger sauce.			£16
Beer battered fish, triple-cooked chips, pea purée, curry sauce, pickled onion.			£16
Chicken, ham & leek pie accompanied by confit garlic mash, greens, red wine jus.			£16
Pressed ham hock terrine with a crispy hens' egg, triple-cooked chips, wholegrain mustard sauce.			£14
MAINS			
Pork belly, Dauphinoise potato, caramelized apple, spring greens, cider jus.			£16
Wild boar & apple sausage, confit garlic mashed potato, red wine & onion jus, crispy kale.			£14
Pan-seared seabass, pea & chorizo fricassee.			£18
Crispy aubergine, sticky jasmine rice, chilli & coconut broth (ve).			£15 £17
Pan-roasted chicken supreme, pea & confit garlic purée, fondant potato, ham hock bon bon.  Braised lentil Shepherd's pie, steamed winter greens (ve).			£17
braised fertili shephera's pie, steamed winter greens (ve).			213
SIDES			
Parmesan fries	£5	Triple-cooked chips	£5
Confit garlic sourdough	£5	Buttered greens	£4
<b>DESSERTS</b> Baileys white chocolate bread & butter pudding	ĵ.		£8
Warm chocolate brownie, toasted hazelnuts raspberry sorbet (ve).			£7



£8

£5

£10