

STARTERS

STARTERS			
Pea & wild garlic soup, truffle crostini (VE)			£7
Vegan 'nduja & chickpea ragù, toasted sourdough (ve)			£7
Garlic & chilli king prawns, charred lemon			£8
Pulled brisket croquette, butternut squash purée, roasted butternut squash			£8
Potted mackerel pate, dill crème fraiche, toasted sourdough			£8
MAINS			
Braised lentil 'Shepherd's Pie', steamed winter greens (ve)			£15
Double cheeseburger, two 4oz patties, American cheese, red onion, tomato, pickles, burger sauce			£17
Beer battered fish, triple-cooked chips, pea purée, curry sauce, pickled onion			£17
Pan-seared sea bass, pea new potato & chorizo fricassee			£17
ROASTS			
Served family-style, the way they should	be. With Ke	entish Blue cauliflower cheese, braised red cabb	age,
, , , , , ,		carrots, duck fat roast potatoes, Yorkshire puddi	O
lashings of gravy	,	·	
Dry-aged sirloin of beef, horseradish cream sauce			£20
Lemon & thyme roasted chicken			£18
Pork loin, crackling, apple sauce			£19
Nut roast (v) (veo)			£18
Children's roast hal			f price
SIDES			
Duck fat roast potatoes	£5	Yorkshire puddings	£2
Swede & carrot mash	£5	Buttered greens	£4
Kentish Blue cauliflower cheese	£5	buttered greens	24
DESSERTS			
Baileys & white chocolate bread & butter pudding			£8
Warm chocolate brownie, toasted hazelnuts, raspberry sorbet (ve)			£7
Espresso crème brulee			£8



£5

£10

Selection of ice creams & sorbets (two scoops)

Individual Kentish cheese board