

TAKEAWAY MENU

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Available Wednesday to Saturday Slots availbable between 12- 9 Sunday Roasts availble day before pre order slots

> only 01580 389 039

Starters 847

Chefs wild boar scotch egg £4
Crispy deep-fried crispy whitebait £5
Smoked salmon, horseradish, cream cheese pate, toast £5
Chefs famous Devilled lambs kidneys on toast £6
(vg) Ratatouille with toasted pittas and tzatziki £5

Mains

Cajun chicken burger, lime mayo, brioche bun, slaw and fries £9.50

80z British beef burger, monterey jack, homemade bacon jam, brioche bun and fries £9.50

Harvey's beer battered cod, homemade chips, lemon, tartare sauce £9.50

Roast chump of lamb, aubergine and pepper ratatouille, crushed new potatoes, beans £12

Slow braised wild estate venison, cooked with juniper and red wine, creamy mash and seasonal vegetables £11

(v)Kentish blue cheese and samphire tart, warm nicoise salad £9.50 Roast chicken breast with creamy tarragon sauce, mash and veg £10

Puddings

Classic brioche bread and butter pudding, custard £4
Chefs sticky toffee pudding with vanilla pod ice cream £4
Tripple chocolate brownie £4

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