



Menu

Nibbles

(vg) Mixed marinated olives £2.50

(vg) Homemade hummus and pittas £3.95

Crispy deep-fried whitebait, lemon, tartare sauce £5.95

Honey mustard chipolatas £6

Garlic butter ciabatta £3 - Garlic Ciabatta with cheddar £4 -Garlic ciabatta with Stilton £4.5

Starters

Chefs wild boar scotch egg, HP sauce, salad £4.95

Smoked salmon, horseradish, cream cheese pate, toast £6.95

(vg) Ratatouille with toasted pittas and tzatziki £6.50

(v) Chefs smooth leek and potato soup, Crispy hens egg, bread £5.50

Devilled lambs kidneys on toast £7.95

Mains

*Aged 80z Fillet steak, truffle and parmesan chips, peppercorn sauce, French beans £24.50

Cajun chicken burger, lime mayo, slaw and fries £12.95

Local venison slow braised with juniper and orange, mash and house veg £14.50

8oz British beef burger, Monterey jack, homemade bacon jam and fries £12.95

Beer battered cod, pea puree, pea shoots, homemade chips & tartar sauce £12.50

Roast chump of Lamb, aubergine and pepper ratatouille, crushed new potatoes, beans
£17.50

(v) Kentish blue cheese and samphire tart, warm nicoise salad £11

Ciabattas (*Lunchtimes only 12-4pm*) served with fries and slaw

(vg) Hummus, rocket and basil pesto £7.95

Rare Roast Beef and horseradish £8.95

(v) Goats cheese and red onion £7.95

Atlantic Prawn and Marie rose £8.50

Puddings

Vanilla pod crème brulee, roast pecan shortbread £5.5

Classic brioche bread and butter pudding, custard £6

Chefs sticky toffee pudding with vanilla pod ice cream £6

(vg) Sorbet trio with local fruits and red berry coulis £5