



## STARTERS

### MARINATED GORDAL OLIVES 🍷 | £4.50

Lemon and garlic home marinated Gordal olives

### CRISPY FRIED WHITEBAIT & TARTARE 🍷 | £8.00

A generous handful of whitebait, tossed in breadcrumbs and fried until crispy with dill & caper tartare dip and fresh lemon wedge

### CHILLI & GARLIC KING PRAWNS 🍷 | £9.50

Peeled king prawns pan fried in fresh chilli, garlic and English butter served with toasted sourdough

### KENTISH ALE BATTERED CALAMARI 🍷 | £8.00

Sliced squid in our house Kentish ale batter, fried until crispy and served with sweet chilli dip and fresh lemon wedge

### BREADED BRIE & CRANBERRY 🍷 | £8.00

A wedge of Kentish brie coated in bread crumbs and lightly fried served with a sweet cranberry jam

### *Teriyaki chicken skewer* | £9.00

Bread crumbed spicy chicken bites coated in a sticky teriyaki sauce served on a skewer with fresh chilli and sesame seeds

### GARLIC, CREAM & WHITE WINE MUSHROOMS 🍷 | £7.50

Mushrooms pan fried in garlic, cream and Chilean white wine served on top of a toasted English muffin

## TRADITIONAL MAINS

### KENTISH ALE BATTERED COD & CHIPS 🍷 | £16.50

Kentish ale beer battered cod fillet served with homemade skin on chips, mushy peas and a fresh lemon wedge

### *Chef's Special*

### STEAMED MUSSELS & DIPPING BREAD 🍷 | £18.50

Shetland mussels cooked in a choice of our homemade cream, garlic and Chilean white wine sauce or spiced tomato and Italian red wine sauce

### BRITISH BUTCHER'S HAM & EGGS 🍷 | £14.00

Thick sliced local Butcher's ham with two fried local free range eggs, homemade skin on chips and garden peas

### TRADITIONAL HUNTER'S CHICKEN 🍷 | £16.00

Bread crumbed chicken breast topped with smoked bacon, barbeque sauce, melted cheddar served with homemade chips and dressed salad. *(Try me as a burger)*

### BLACK & BLUE STEAK SALAD 🍷 | £23.50

A generously thick cut steak from the eye of the rib, recommended medium, served on a bed of seasonal salad with blue cheese dressing & croutons

### ULTIMATE FARMER'S BEEF BURGER | £16.50

Two house beef patties topped with smoked bacon, melted cheddar cheese, pickled gherkins and smoky barbeque sauce

### SRIRACHA CHICKEN BURGER | £15.60

Bread crumbed chicken breast topped with jalapeños, melted cheddar cheese and chilli and garlic sriracha sauce

### HARVEST PLANT BASED BURGER 🍷 | £15.00

'Moving Mountains' plant based burger topped with vegan cheese and veganaise

## SUNDAY ROASTS

*All of our home cooked roasts are served with freshly roasted Kent potatoes tossed with a selection of garden herbs and Maldon salt, star anise butter glazed carrots, slow braised red cabbage and fine green beans. Along with our own crispy Yorkshire puddings, stuffing and meaty gravy*

### ROASTED CORNER CUT OF KENT BEEF | £17.50

A premium, tender cut with fine marbelling, a classic cut for a traditional Sunday beef roast locally sourced in Kent

### BRITISH 'ORCHARD FARM' PORK BELLY | £17.50

Tender slow roasted pork belly, rolled with sausage meat and crackling

### BACON WRAPPED STUFFED CHICKEN | £17.50

Roasted free range chicken breast stuffed with sausage meat and wrapped in smoky bacon

### HOMEMADE MUSHROOM WELLINGTON 🍷 | £15.80

Flaky puff pastry filled with a blend of mushrooms, red onion, garlic and herbs and stuffing

### *All three meats*

### THE ROAST BEAST | £25.50

All three meats, roasted corner cut of Kent beef, British 'Orchard' farm pork belly and bacon wrapped stuffed chicken breast

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GRAZING BOARDS

**CAMEMBERT & APPLE STOUT CHUTNEY** 🍷 | £18.00  
Fresh garlic and homegrown rosemary oven roasted camembert served with toasted sourdough and apple & stout chutney

*Traditional ploughman's* 🍷 | £16.50

Thick Butcher's ham & Kentish mature cheddar cheese with warmed sourdough, apple & stout chutney, pickled onions, beetroot, gherkins, dressed salad & a pickled egg

**KENTISH CHEESE SELECTION & PORT** 🍷 | £14.00  
Kentish cheeses, Ashmore blue, mature cheddar and brie served with water biscuits, apple and stout chutney, red grapes and a 200ml carafe of 'Taylor's' ruby port

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FLATBREADS / BAGUETTES

*Choose between an open style clay oven roasted flatbread or a toasted sourdough baguette, with a balsamic dressed garnish*

**GARLIC MUSHROOM** 🍷 | £9.95  
Sauteed mushrooms in cream & garlic sauce flambeed in brandy, topped with mature cheddar cheese

**PLOUGHMAN'S** | £9.95  
Thick Butcher's ham, mature cheddar cheese, apple and stout chutney, lettuce, beef tomato and red onion chutney

*House favourite*

**BRAISED BRISKET & CHEDDAR** | £11.00  
14 hour slow-braised brisket topped with melted mature cheddar & our homemade beef jus dipping sauce

**PRAWNS & MARIE ROSE** | £11.00  
North Atlantic prawns in a homemade marie rose sauce with lettuce, beef tomato and red onion

**SMOKED BACON & BRIE** | £9.95  
Smoked back bacon, sliced melted brie and sweet cranberry jam

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DESSERTS

**LEMON MERINGUE CHEESECAKE** 🍷 | £8.00  
Homemade lemon cheesecake topped with lemon sauce and meringue pieces with vanilla ice cream

**CHURROS DOUGHNUTS** 🍷 | £7.00  
Deep fried churros doughnuts dusted in cinnamon sugar with vanilla ice cream, salted caramel and chocolate dips

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HOME CUT CHIPS

*All of our chips are cut in house and twice fried with Maldon sea salt using local potatoes, choose between a portion of classic plain chips or loaded chips with your favourite toppings*

**HOME CUT CHIPS** 🍷 | £4.00  
**HOME CUT CHIPS WITH MELTED CHEESE** 🍷 | £5.50

**BEEF BRISKET LOADED CHIPS** | £9.95  
14 hour slow braised brisket, smoky barbeque sauce, melted mature cheddar and crispy onions

**BUFFALO CHICKEN LOADED CHIPS** 🍷 | £10.95  
Bread crumbed chicken breast bites, jalapeños, melted mature cheddar and spicy buffalo sauce

**BLUE CHEESE & BACON LOADED CHIPS** | £11.00  
Crispy smoked bacon, tangy blue cheese, blue cheese sauce & crispy onions

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SIDES

**HOMEMADE MACARONI CHEESE** 🍷 | £7.00  
Macaroni pasta in a mature cheddar and cream sauce topped with grilled panko breadcrumbs

**KENTISH ALE BATTERED ONION RINGS** 🍷 | £5.00  
Fresh onions sliced and coated in Kentish Ale batter, deep fried until crispy

**BUTTERED BROCCOLI** 🍷 | £5.00  
Choose between buttered broccoli or fresh chilli and garlic buttered tenderstem broccoli

**GARLIC FLATBREADS** 🍷 | £6.00  
Choose between plain garlic and herb, garlic and melted cheddar or garlic, cheddar and fresh chilli clay oven flatbreads

**SIDE SALAD** 🍷 | £3.00  
Seasonal dressed side salad with lettuce, red onion, beef tomato, cucumber and pea shoots with a balsamic dressing

**JALAPEÑO TEMPURA** 🍷 | £5.00  
Sliced jalapeños deep fried in our house batter, served with a smoky chipotle dipping sauce

**COCKNEY CRUMBLE** 🍷 | £8.00  
Kentish apples and pears warmed and sweetened, crunchy crumble topping with creamy custard

**HOMEMADE CREME BRÛLÉE** 🍷 | £8.00  
Set custard base topped with caramelised sugar, salted caramel ice cream & amaretti biscuits

🍷 Vegetarian | 🌱 Vegan | 🍷 Gluten free | 🍷 Gluten alternative (please enquire) | 🍷 Spicy

*All of our food is prepared in a kitchen where nuts, gluten, and other food allergens are present. If you have a food allergen or intolerance, please let us know in advance. Fish dishes may contain bones. Our a la carte menu is served: Monday-Thursday 12pm-2:30pm & 6pm-8:30pm, Bank Holidays 12pm-5pm, Friday-Saturday 12pm-8:30pm (May vary for main events)*