



STARTERS

CRISPY FRIED WHITEBAIT & TARTARE | £8.50

Delicious whitebait, tossed in breadcrumbs and fried until crispy and golden with dill & caper tartare dip and seared lemon wedge

BREADED BRIE & CRANBERRY 🍷 | £8.50

A wedge of Kentish brie bread-crumbed and lightly fried served with a cranberry jam

TERIYAKI CHICKEN SKEWER | £9.50

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

GARLIC & WHITE WINE MUSHROOMS 🍷 | £8.50

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

CHILLI & GARLIC KING PRAWNS 🍷 | £11.00

Peeled king prawns pan fried in fresh chilli, garlic & tomato passata served sizzling hot with toasted sourdough

Baked camembert 🍷 | £16.00

Fresh garlic and homegrown rosemary oven baked camembert with toasted sourdough and a fruity apple & stout chutney (*served to share*)

KENTISH ALE BATTERED CALAMARI | £8.50

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

TRADITIONAL MAINS

BEER BATTERED COD & CHIPS 🍷 | £17.50

Kentish ale 'Masterbrew' beer battered cod fillet with home cut chips, mushy peas and a fresh lemon wedge

Chef's Special

SEABASS & COCKLE BUTTER 🍷 | £21.50

Pan-fried, line-caught Seabass fillet with homemade lemon & cockle butter, sautéed potatoes and tenderstem broccoli

KENTISH BEEF & ALE PIE | £17.50

Made in house, a traditional slow braised beef and Kentish ale pie with creamy mashed potatoes, tenderstem broccoli and meat gravy

GUINNESS BRAISED OX CHEEK | £21.50

Succulent ox cheek braised in a rich 'Guinness' gravy with creamy mashed potatoes and a whole honey glazed carrot

BUTCHER'S HAM & EGGS 🍷 | £14.00

Thick sliced Butcher's ham with two fried local free range eggs, home cut chips and garden peas

LINGUINE PUTTANESCA 🍷 | £16.00

Tomato, garlic, olives & capers sauce tossed through linguine pasta with a choice of chicken, king prawns or plant-based protein

TRADITIONAL HUNTER'S CHICKEN 🍷 | £16.00

Bread crumbed chicken breast topped with smoked bacon, barbeque sauce, melted cheddar with home cut chips and dressed salad

STEAMED MUSSELS & DIPPING BREAD 🍷 | £18.50

Shetland mussels cooked in our homemade cream, garlic and Chilean white wine sauce with toasted sourdough and butter

LINGUINE ALFREDO 🍷 | £18.00

Garlic, cream and white wine linguine with a choice of oyster mushrooms, king prawns or pan fried chicken breast

RIB-EYE STEAK | £29.50

Locally sourced 8oz rib-eye steak, cooked to your liking with pan fried wild mushrooms, tenderstem broccoli, grilled cherry vine tomatoes and our home cut salted chips. *Homemade peppercorn or blue cheese sauce £3.95*

Pigs in Blankets | £16.50

Three large Butcher's sausages wrapped in smoked bacon with mature cheddar mash and homemade onion gravy

GOURMET BURGERS

Our gourmet burgers are served in a lightly toasted brioche bun with crunchy lettuce, red onion and juicy beef tomato, served with Maldon salted home cut chips

ULTIMATE BEEF & BACON | £17.50

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

PULLED BEEF BRISKET & BARBECUE | £17.50

House beef patty topped with our 14 hour slow-braised beef brisket, melted cheddar cheese and smoky barbeque sauce

SRIRACHA CHICKEN & JALAPENOS | £16.50

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

BEER BATTERED COD & TARTARE | £17.50

Cod fillet battered in house with Kentish ale, mushy peas and tartare sauce

HARVEST PLANT BASED & VEGANAISE ♡ | £16.00

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

SIDES

BEER BATTERED ONION RINGS ♡ | £5.00

Fresh onions sliced and coated in Kentish Ale batter, deep fried until crispy

CHILLI & GARLIC BUTTER BROCCOLI ♡ | £5.00

Chilli and garlic buttered tenderstem broccoli

HOMEMADE GARLIC BREAD ♡ | £6.00

HOMEMADE CHEESE GARLIC BREAD ♡ | £6.00

CRISPY FRIED JALAPEÑO'S ♡ | £5.00

Sliced jalapeños deep fried in our house batter, served with a smoky chipotle mayo

CLASSIC BAKED MAC & CHEESE ♡ | £7.00

Macaroni pasta in a mature cheddar and cream sauce topped with grilled panko breadcrumbs

HOME CUT CHIPS

HOME CUT CHIPS ♡ | £4.00

Our chips are cut in house using local potatoes, fried with a Maldon sea salt coating

MELTED CHEDDAR LOADED CHIPS ♡ | £5.50

Fried home cut chips coated in Maldon sea salt, loaded with melted mature cheddar cheese

BEEF BRISKET LOADED CHIPS | £9.95

14 hour slow braised brisket topped with crispy onions and a jug of house meat gravy

BUFFALO CHICKEN LOADED CHIPS | £10.95

Bread crumbed chicken breast bites, jalapeños, melted mature cheddar and spicy buffalo sauce

HUNTER'S CHICKEN LOADED CHIPS | £10.95

Bread crumbed chicken breast bites, melted mature cheddar, crispy bacon and barbeque sauce

WARM BAGUETTES

CREAM & GARLIC MUSHROOM ♡ | £9.95

Sauteed mushrooms in cream & garlic sauce flambeed in brandy, topped with mature cheddar cheese

SMOKED BACON & BRIE | £9.95

Smoked back bacon, sliced melted brie and sweet cranberry jam

Brisket & beef jus | £11.00

Slow-braised brisket served with our homemade beef dripping gravy & horseradish sauce

BUTCHER'S HAM & CHEDDAR | £9.95

Thick sliced Butcher's ham loaded with melted cheddar cheese and mustard mayo

Desserts..

For today's dessert choices please ask your server

♡ Vegetarian | ♡ Vegan | ♡ Gluten free | ♡ Gluten alternative (please enquire)

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)

Desserts

BISCOFF CHEESECAKE 🍷 | £8.00

Homemade vanilla cheesecake with a buttery, biscuit base, topped with a sticky toffee sauce and a lotus biscoff crumb

HOMEMADE DOUGH BALLS 🍷 | £7.00

Deep fried dough balls made in house, dusted in cinnamon sugar with vanilla ice cream, salted caramel and chocolate dips

COCKNEY CRUMBLE 🍷 | £8.00

Kentish apples and pears warmed and sweetened, crunchy crumble topping with creamy custard

CREME BRÛLÉE 🍷 | £8.00

Set custard base topped with caramelised sugar, salted caramel ice cream and amaretti biscuits

BLACK TREACLE PUDDING ✓ | £7.00

Homemade treacle sponge pudding made with black treacle pudding and warm creamy custard

KENTISH CHEESE SELECTION 🍷 | £8.00

Kentish cheeses, Ashmore blue, mature cheddar and brie served with water biscuits, apple and stout chutney, red grapes. Add 200ml 'Taylor's Ruby Port' £8.00

Dessert Cocktails

MOCHA MARTINI | £8.00

50ml 'Bailey's Irish Cream', 25ml vanilla vodka, freshly ground espresso shot, shaken and served with chocolate sauce

'JAMESONS' IRISH CREAM COFFEE | £7.00

25ml 'Jameson's Irish Whiskey', freshly ground americano shot, demira sugar and warm double cream

Digestifs

'Taylor's Vintage' Ruby Port (20%) 100ml	£4.00
'Bailey's' Irish Cream (20%) 50ml	£4.50
'Tia Maria' Coffee Liqueur (20%) 25ml	£4.50
'Dissarano' (28%) 25ml	£4.50
'Courvoisier' (40%) 25ml	£4.50