

BAR MENU

BEER BITES



Beer battered calamari & sweet chilli £8.50
Crispy fried whitebait & homemade tartare £8.50



Marinated pitted olives (ve)(gf) £5.00
Baked sourdough & balsamic oils (v) £5.50
Beer battered jalapeños & pickles (v) £5.00
Real ale battered onion rings (v) £5.00
Garlic bread (v) £5.00
Cheesy garlic bread (v) £6.50

BAGUETTES

Our freshly made sandwiches are generously served in a freshly baked baguette



Hand cut honey roast ham £9.50
Sliced home cooked ham, slow cooked in honey with lettuce & mayo

Beef brisket baguette £11.00
Slow-braised beef brisket, crispy onions and a side of our house meat dipping gravy served hot

Smoked bacon & brie £9.95
Sliced brie, farmer's smoked bacon and sweet cranberry jam

King prawn & maryrose £13.50
Shell-off king prawns in our house maryrose sauce, lettuce and cucumber



Beer chutney & cheddar (v) £9.95
Sliced cheddar cheese, beer chutney with sliced pickles

HOUSE CHIPS

Our chips are cut in house using local potatoes, and seasoned with Maldon sea salt



Salted home cut chips (ve)(gf) £4.00
House chips & melted cheddar (v)(gf) £5.50



Spicy buttermilk chicken loaded chips £11.00
Chef's buttermilk chicken, melted cheddar jalapenos, chilli and garlic sauce

Beef brisket loaded chips £11.00
Slow-braised beef brisket, crispy onions, house meat dipping gravy

HOUSE BURGERS

Our gourmet burgers are served in a lightly toasted brioche bun, served with Maldon salted home cut chips



Signature British beef burger £17.50
Two 5oz prime beef burgers, smoked bacon, melted cheddar, pickled gherkins, onions and barbecue sauce

Braised beef brisket burger £17.50
Slow-braised beef brisket topped burger, melted cheddar, barbecue sauce, lettuce and crispy onions



Buttermilk chicken burger £17.50
Chef's fried buttermilk chicken, romaine lettuce, white onion and homemade garlic aioli

Spicy buttermilk chicken burger £17.50
Chef's fried buttermilk chicken, melted cheddar, jalapenos, lettuce, onion and chilli sriracha sauce



Plant based burger (v)(ve) £16.00
Juicy plant based burger, romaine lettuce, white onion and veganise

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MAIN MENU

STARTERS



Smoked mackerel (gf) £9.00

Grilled mackerel fillet, pickled beetroot & house horseradish cream cheese on rocket

Garlic & chilli king prawns (gfa) £11.00

Peeled king prawns sauteed in garlic, tomato, onion, fresh chilli & parsley with sourdough toast slices

Moules marinere (gfa) £11.50

Freshly steamed mussels in cream, garlic & 'Chilean' white wine sauce with toasted sourdough & butter to dip

SHARING BOARDS

A selection of grazing boards, just right for two people to share



Baked camembert (v) £16.00

Baked camembert, toasted sourdough & apple & winter spiced chutney & toasted walnuts



Seafood selection £24.00

Crispy fried whitebait, beer battered calamari, smoked mackerel, peeled prawns, toasted sourdough, tartare dip & charred lemon



Pub ploughman's (gfa) £21.50

House sliced honey roasted ham, pork pie chunk, mature cheddar wedge, pickled onions, crispy egg, gherkin, freshly baked sourdough & pub piccalilli



House chicken skewer £9.50

Crispy spiced chicken breast in a sticky teriyaki sauce, skewered on a bed of garnished romaine

Breaded brie wedge (v) £8.50

Fried breadcrumb brie & cranberry jam



Brandy & cream mushrooms (v) £8.50

Flambéed mushrooms, cream, garlic, brandy on toasted brioche

Hot honey halloumi £8.50

Tomatoes, garlic & rocket on hot halloumi with spicy hot honey drizzle

SEAFOOD SPECIALS

We locally source the finest seafood from our local Fish Monger's for a selection of seafood specials



Freshly steamed mussels (gfa) £22.50

Mussels steamed in our homemade cream, garlic and Chilean white wine sauce with toasted sourdough and butter

Line caught salmon (gfa) £21.50

Pan seared salmon fillet with scorched cherry vine tomatoes, roasted red peppers, asparagus spears & new potatoes

Seabass and clams (gf) £21.50

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

Kentish Ale battered cod (gfa) £17.50

Local Kentish ale 'Masterbrew' battered cod fillet with salted home cut chips, mushy peas and a lemon, caper and dill sauce

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TRADITIONAL MAINS

All of our traditional pub classics are served with a choice of creamy mash, salted home cut chips or buttered new potatoes



Signature beef and ale pie £17.50

Made in house, a traditional slow braised beef and Kentish ale pie in a buttery puff pastry with tenderstem broccoli and our house meat gravy

House butchered rib-eye (gf) £32.00

10oz rib-eye steak with pan fried wild mushrooms & grilled cherry vine tomatoes
*Add homemade peppercorn, blue cheese or garlic butter

Horseshoes hunters chicken (gfa) £16.00

Breadcrumbs buttered chicken breast topped with smoked bacon, barbecue and cheddar with romaine & onion garnish

Honey glazed ham and eggs (gf) £14.00

Thickly sliced honey glazed ham, roasted in house, with two fried local free range eggs, garden peas & pub piccalilli

DESSERTS

Eton mess sundae £9.00

Scoops of vanilla ice cream meringue & strawberry pieces, double cream & strawberry sauce

Hand selected Kentish cheeses £9.00

Ashmore blue, vintage mature cheddar and brie served with water biscuits, apple and stout chutney, grapes *Cheese board and 200ml carafe of 'Taylor's Vintage Port (20%) for two people £17.00

Classic creme brulee £9.50

Set custard base topped with caramelised sugar & homemade shortbread

PASTA & SALADS

Linguine Pasta (vea) £21.50

Linguine in a homemade 'Chilean' white wine, garlic & cream sauce. *Choose between king prawns, clams, chicken or wild oyster mushrooms

Pub Ploughman's lunch (gfa) £16.00

Sliced ham, traditional pork pie wedge, mature cheddar cheese, pickled onions, crispy egg, gherkins, toasted sourdough and pub piccalilli

Signature Caesar Salad (gfa) £17.50

Romaine lettuce, parmesan shavings, homemade croutons and house caesar dressing. *Add breaded buttermilk chicken £3.00, halloumi £3.00 or salmon £4.00

SIDES

Real ale battered onion rings (v) £5.00

Classic baked mac & cheese (v) £6.50

Portion of salted home cut chips (ve) £4.00

Parsley buttered new potatoes (ve)(gf) £4.00

Ale battered jalapenos & pickles (v) £5.50

Garlic bread (v) £5.00

Cheesy garlic bread (v) £6.50

'Lotus' Biscoff cheesecake £8.50

Homemade cheesecake with a buttery biscuit base, biscoff sauce and crumb

Cherry & vanilla cheesecake £8.50

Homemade vanilla cheesecake with a buttery biscuit base, cherry compot and white chocolate drizzle

Horseshoes cockney crumble (v) £8.50

Warm apple and pear homemade crumble with creamy custard or vanilla ice cream

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