## A LA CARTE MENU

### FROM THE BAR

Spiced mixed nuts	£3.50
House made bread with flavoured butter	£4.50
Mixed Olives	£5.95

#### SMALL PLATES & STARTERS

Thai crispy chilli beef salad, walnuts with a sesame & soy dressing	£8.50
Salt & pepper squid, sweet chilli & spring onion	£9.00
Blue cheese gnocchi, crispy sage & toasted pine nuts (v)	£8.00
Cream of mushroom soup, truffle oil & toasted sourdough bread	£8.00
Scottish cider creamed mussels with home made focaccia	£9.00
Tempura soft shell crab, Sriracha mayonnaise & rocket salad	£9.95

#### LARGE PLATES

Thai chicken salad, walnuts with a sesame & soy dressing	£13.50
Scottish cider cream mussels & home made focaccia or chips	£16.50
Grilled aubergine, five bean cassoulet & local glazed asparagus (Ve)	£18.50
Beer battered cod, chips, minted peas, tartar sauce	£18.50
Breaded chicken burger, red onion, rocket & chutney, chips	£17.95
Moroccan spiced lamb, couscous tabbouleh, feta & raisin	£24.50
House burger, bacon, house sauce, rocket, red onion and chips	£18.95
280g Rib eye steak, flat mushroom, beef tomato, blue cheese sauce & paprika chips	£28.95

#### SIDES

4.50
5.00
3.00
2.50

Our food is prepared in a kitchen where nuts, gluten and one known allergens may be present. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to your server prior to placing an order for reference to each dishes allergen sheet.

Due to rising costs in produce we regrettably have had to reflect this in our pricing. We do hope that should the costs go down in the future that we can adjust our pricing accordingly. Thank you for your understanding.

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#### DESSERT

Eaton mess, berry compôte & crème chantilly	£8.00
Sicilian lemon posset, Kentish strawberries & Italian merringue	£8.00
Affogato   Espresso Ice Cream with a shot of espresso	£6.00
Ice Cream   1, 2 or 3 Scoops	£3.00   £5.00  £7.00
Strawberry or malt & vanilla, Espresso, Liquorice	

All of Taywell's ice cream is handmade in Kent in small batches using the very best ingredients.

PennyLicks Farm Ice Cream, Locally Sourced Homemade Ice Cream	
Double Espresso, Liquorice 1, 2 or 3 Scoops	£3.50 / £5.50 / £7.50

Cheese and Meat Board, Kentish Blue Cheese, Ashmore Cheddar, Brie, Mixed Cured Meats, Homemade Chutney, Crackers, Bread and Butter for 2 or 4 £18.00 / £28.00

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