



A LA CARTE MENU

FROM THE BAR

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| Spiced mixed nuts | £3.50 |
| House bread with flavoured butter | £4.50 |
| Lightly salted Irish potato crisps | £2.50 |
| Mixed olives | £6.00 |

SMALL PLATES & STARTERS

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| Local caught squid, roasted garlic aioli & chive | £9.50 |
| Scorched mackerel, cucumber & caper berry salsa, pickled jersey royal potato | £11.50 |
| Wild mushroom velouté, truffle focaccia & roasted pine nuts (V) | £9.00 |
| Roasted heritage beetroot, whipped sesame & fresh apple (Ve) | £8.50 |
| Buratta, roasted peppers, courgettes & almond (V) | £10.50 |
| Autumnal chicken salad, apple, celery, croutons | £9.50 |

LARGE PLATES

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| Autumnal chicken salad, apple, celery, croutons | £16.50 |
| Roasted heritage beetroot, whipped sesame & fresh apple (Ve) | £16.50 |
| Oven baked aubergine, asparagus & a five bean tomato cassoulet (Ve) | £17.50 |
| Beer battered cod, chips, minted peas, tartar sauce | £18.50 |
| Breaded chicken burger, garlic aioli, gherkins & baby gem lettuce | £19.50 |
| House burger, bacon, house sauce, little gem lettuce, red onion, chips | £19.50 |
| Pan seared duck breast, mashed potatoes, swiss chard & orange jus | £24.50 |
| Rib eye steak, buttered mushrooms, beef tomato, blue cheese sauce, paprika chips | £28.95 |

SIDES

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| Rosemary salted fries | £5.00 |
| Rosemary salted chips | £5.00 |
| Late harvest tomato, burrata & black olive | £5.50 |
| Crushed baby potatoes, roasted garlic & chive dip | £4.50 |

Kindly note that table service incurs a 12.5% service charge.

Our food is prepared in a kitchen where nuts, gluten and other 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

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|-----------------------------------------------------------------------------------------------------------------|-----------------------|
| Eton mess, berry compôte & crème chantilly | £8.00 |
| Sicilian lemon posset, Kentish strawberries & Italian meringue | £8.00 |
| Affogato Ice Cream with a shot of espresso | £6.00 |
| Taywell's Ice Cream 1, 2 or 3 Scoops Strawberry, Chocolate or Vanilla | £3.00 £5.00 £7.00 |
| PennyLicks Farm Ice Cream 1, 2 or 3 Scoops Double Espresso, Tonka bean, Chocolate & digestive or Liquorice | £3.50 £5.50 £7.50 |

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

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

HOT DRINKS

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| Herbert & Ward of Kent Coffee Espresso, Americano, Flat White, Cappuccino, Latte or Mocha | £3.20 |
| TeaPigs Teas Breakfast, Green or Earl Grey | £2.50 |

Fruit Teas
Hibiscus, Forest Fruits or Passion

£2.50

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