

Please make us aware of any allergies.
Allergen information available upon request.



APPETISERS

Soup Of The Day 7.95

A freshly prepared, seasonal soup, served with a warm, crusty artisan roll and creamy butter. (Please ask your server for today's selection)

Chicken Liver & Whiskey Pâté 8.95

Smooth, rich chicken liver pâté, delicately infused with a hint of whiskey, served with toasted artisan bread, tangy onion chutney, and crisp seasonal leaves.

Crayfish Tian 8.95

Succulent crayfish tails served on a bed of crisp lettuce, vine-ripened tomato, and cucumber, drizzled with classic Marie Rose sauce, accompanied by freshly baked bread and creamy butter.

Fried Baby Squid 8.95

Tender baby squid, lightly coated and fried to golden perfection, served on a bed of vibrant, spiced salad with a side of zesty Sriracha mayonnaise.

King Prawns 9.95

Napolitaine-marinated tiger prawns served atop crisp bruschetta, finished with a vibrant tomato, onion, and coriander concassé.

Baked Camembert 9.95

Whole Camembert, baked until golden and melting, served with rustic artisan bread and tangy red onion chutney.

Hoisin Pulled Duck Boa Buns 8.95

Soft steamed bao buns filled with succulent hoisin-glazed pulled duck, garnished with crisp cucumber and delicate spring onion ribbons.

Moules Marinere 9.95

Fresh mussels gently steamed in a fragrant white wine, garlic, and thyme cream sauce, served with rustic crusty bread for dipping.

Scotch Egg 9.95

A golden, crispy scotch egg filled with spiced chorizo, served atop a bed of fresh salad leaves and accompanied by a smooth garlic aioli.

MAIN COURSE

Chicken Ballantine 17.95

Tender chicken breast delicately wrapped in smoked bacon, filled with creamy Brie and vibrant red pesto. Served with garlic-sautéed fine beans, glazed Chantenay carrots, crisp parmentier potatoes, and finished with a rich mushroom royale sauce.

Lemon, Chilli Chicken Linguine 16.95

Silky linguine tossed with lemon and chilli-infused chicken and roasted peppers, finished with delicate Parmesan shavings. Accompanied by warm garlic bread and a crisp house salad.

Lamb shank 23.95 (limited availability)

Slow-braised lamb shank, meltingly tender, served with buttery fondant potatoes, garlic fine beans, glazed Chantenay carrots, and finished with a rich red wine.

Pie Of The Day 16.95

Homemade puff pastry pie with a golden, flaky crust, served with creamy mashed potatoes, seasonal market vegetables, and finished with a rich red wine jus. (Vegan option available upon request)

House Burger / Vegan House Burger 16.95

Our signature 8oz prime beef burger topped with smoked bacon, crispy onions, mature Cheddar, and house burger sauce, served with lettuce, vine-ripened tomato, and gherkin. Accompanied by house slaw and golden fries. Vegan option available with a Moving Mountains plant-based burger.

Pork Medallion Tower 17.95

Tender pork medallions layered with crisp galette potatoes, finished with a velvety cider and mustard cream sauce. Served with garlic-sautéed fine beans, glazed Chantenay carrots, and prosciutto-wrapped chard.

Braised Beef 19.95

Twelve-hour slow-cooked blade of beef, meltingly tender, served with garlic-sautéed fine beans, glazed Chantenay carrots, creamy horseradish mash, and finished with a deep red wine.

Moules Marinere 16.95

Scottish rope mussels gently steamed in a fragrant white wine, garlic, and thyme cream sauce. Served with a side of golden, crispy fries.

Breaded Scampi 16.95

Golden breaded scampi, served with rustic hand-cut fries, classic tartare sauce, and tender garden peas.

Seabass 19.95

Pan-seared seabass fillet, served with our rich mushroom royale sauce, tender new potatoes, glazed Chantenay carrots, and garlic-sautéed fine beans.

Mixed Vegetable Curry 15.95

A vibrant medley of seasonal vegetables and chickpeas in our signature house curry, served with fragrant coconut sticky rice garnished with toasted almonds, accompanied by warm, freshly baked naan bread.

Add succulent prawns for 5.00 Add Onion Baji's for £3.95

Mushroom Lasagne Al Forno 14.95

Layers of Portobello and flat mushrooms baked in a creamy béchamel and rich tomato sauce, served with a crisp house salad, garlic-infused ciabatta, and house slaw.

Winter Salad 16.95

A vibrant salad of succulent scampi and garlic king prawns, crisp cucumber, vine-ripened tomato, and red onion, finished with a drizzle of melted garlic butter and served alongside buttery new potatoes.

Slow Cooked Baby Back Ribs 22.95

Tender 12-hour slow-cooked baby back ribs glazed in a rich BBQ sauce, served with crisp house slaw, a fresh house salad, and golden fries.

Traditional Fish & Chips SML 12.95 LRG 18.95

Beer-battered cod, golden and crisp, served with rustic hand-cut fries, classic tartare sauce, and tender garden peas.

SHARING BOARDS

Charcuterie Board for 2 |19.95

A curated selection featuring oven-baked Camembert, Parma ham, salami, and pâté, accompanied by marinated olives, crisp cornichons, rustic artisan bread, and tangy onion chutney.

Seafood Sharing Board for 2 | 25.95

A lavish selection of smoked salmon, king prawns, calamari, mussels, crayfish, and scampi, accompanied by Marie Rose sauce, garlic aioli, a crisp house-dressed salad, and rustic artisan bread.

Vegetarian Charcuterie Board for 2 |17.95

A gourmet selection of oven-baked Camembert, aged Cheddar, and halloumi bites, accompanied by marinated olives, crisp cornichons, rustic artisan bread, and tangy onion chutney.

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SIDES

Seasonal vegetables (GF)* 3.50

Rustic Chips 3.50

House salad (GF)* 3.50

French fries (GF)* 3.00

Coleslaw 3.00

Buttered new potatoes (GF)* 4.50

Halloumi Fries 6.00

Onion Rings 3.95

Bread, Kentish Rapeseed Oil & Balsamic 3.50

Mixed Olives 3.95

Garlic bread 3.50 (Add Cheese) 3.95

HOUSE-AGED MEATS

Cooked in Beef Dripping, Served With Tomato & Pancetta Stuffed Mushroom, Rustic Chips & Peas.

8oz Fillet 33.95

8oz Sirloin 27.95

Add Garlic Prawns **5.00**

Add Onion Rings **3.95**

Choose a sauce: Blue cheese/ Mushroom Royale/
Garlic Butter / Peppercorn **3.00**

Our meat is sourced directly from smithfield & kent, we prepare, then dry-age the meat for a minimum of 14 days in our dry-aging fridges.

DESSERTS

Toasted Waffle 8.00

Warm, golden waffle served with freshly whipped cream, creamy vanilla ice cream, a drizzle of Nutella®, and toasted marshmallows.

Irish Affogato 9.00

Creamy vanilla ice cream topped with a shot of rich espresso and a splash of Baileys Irish Cream, served as a decadent adult dessert.

Chocolate Brownie 8.00

Decadent chocolate brownie served warm, accompanied by creamy vanilla ice cream.

Cheesecake 8.00

Silky dark chocolate cheesecake infused with fragrant Valencia orange zest, served with a bright lemon sorbet for a refined citrus finish.

Chef's Crumble 8.00

A comforting apple and summer berry crumble with a golden, buttery topping, served with rich, velvety custard.

Cherry & Almond Tart 8.00

Warm cherry and almond tartlet, served with a shot of Amaretto and a dollop of freshly whipped cream.

Cheeseboard 11.95

A selection of Stilton, mature Cheddar, and creamy Brie, accompanied by house-made chutney, crisp celery, fresh grapes, and savory artisan biscuits.

Tiramisu

Espresso-soaked ladyfingers layered with creamy mascarpone and finished with a dusting of cocoa-smooth, rich, and perfectly balanced.

Three Scoops Of Assorted Ice-Cream / Sorbet 6.95

Chocolate

Vanilla

Strawberry

Honeycomb

Salted Caramel



Passionfruit

Orange

Lemon

Raspberry

Mango

THURSDAY

Midweek Roast Dinner

Come join us for a
homemade roast dinner
with all the trimmings!

Normal Menu Available

FRIDAY

**Live Music In The Restaurant
every last Friday of the month**

