

Welcome..

Please inform our team about any allergies or dietary requirements.



Vegetarian **V**
Vegan **VE**
Gluten Free **GF**
Dairy Free **DF**
Gluten Free Option **GFO**
Dairy Free Option **DFO**
Vegan Option Available **VEO**

WHILE YOU WAIT

Homemade Bread with
Oil & Balsamic and
Honey Butter
5.25
V

Mixed Olives
4.95
V GF DF

Halloumi Fries
6.00
V GF

Pork Crackling
with Apple Sauce
4.95
GF

Garlic Bread 3.50
Add Cheese 1.45
V

APPETISERS

Homemade Soup of the Day **V GFO** 7.95
Served with warm homemade bread.

Prawn Cocktail **GF DF** 11.95
Fresh North Atlantic prawns, tossed in a marie rose sauce, served on a bed of house salad and a homemade bread roll

Pil Pil Prawns **GF** 10.95
Olive oil infused with chilli, garlic, smoked paprika, lemon juice, garnished with parsley.

Farmhouse Pâté **GFO** 8.95
Smooth, rich meat pâté, served with toasted croutons, tangy onion chutney and crisp oak leaves.

Baked Camembert **V GFO** 10.95
Garlic roasted camembert, garlic butter, crisp rustic bread, with onion chutney.

Baby Squid **GF** 10.95
Crispy baby squid, served with vibrant Asian slaw and a sweet chilli dressing.

Starter Moules Marinière **GF** 9.95
Fresh mussels gently steamed in a fragrant white wine, garlic and thyme cream sauce. Served with crusty bread for dipping.

Scotch Egg **DF** 10.95
A golden, crispy Scotch egg made with spiced chorizo, served atop a bed of fresh salad leaves and accompanied by a smooth confit garlic aioli.

MAIN COURSE

Braised Beef **GFO** 19.95
14-hour slow-cooked blade of beef, meltingly tender, served with creamy mashed potatoes, broccoli and a rich Worcestershire sticky glaze sauce.

Pork Belly Porchetta **GF DF** 18.95
Slow-roasted pork belly porchetta with crispy crackling, served with parmentier potato, seasonal vegetables and a rich gravy.

Chicken Parmigiana 18.95
Crispy chicken schnitzel topped with rich tomato sauce, melted parmesan, cherry tomatoes, olives, served with creamy herb mashed potato.

Slow-Braised Lamb Shank 24.95
Tender lamb shank, slow braised overnight until falling off the bone. Served with creamy mash potatoes and seasonal vegetables & gravy.

Crispy Chilli Beef Salad **GF DF** 18.95
Crispy strips of beef in a sweet chilli sauce, served on a bed of mixed leaf salad with fresh herbs and crispy onions.

Slow Cooked Barbecue Pork Ribs **GF** 19.95
Slow-cooked pork ribs glazed in BBQ sauce, served with fries, slaw and home salad.

Breaded Scampi **S/ 10.95 L/ 18.95**
Golden breaded scampi, served with rustic chips, classic tartare sauce and garden peas.

Wild Mushroom Risotto **V GF VEO** 18.95
Creamy Arborio risotto with wild mushrooms, Grana Padano and truffle oil. Vegan option available without butter and cheese.

Steak & Ale Pie 18.95
Kentish made pie with new potatoes, seasonal vegetables and rich red wine jus.

House Burger **GFO** 18.95
Beef or chicken in a brioche bun with baked chorizo & bacon jam, mature Cheddar, crispy onion, baby gem, gherkins, tomato & burger sauce. Served with fries and slaw.

Traditional Fish & Chips **S/ 13.95 L/ 19.95**
Beer-battered haddock, golden & crispy, served with rustic chips, classic tartare sauce & garden peas.

Main Moules Marinière **GF** 18.95
Fresh mussels gently steamed in a fragrant white wine, garlic and thyme cream sauce. Served with french fries.

Mediterranean Vegan Tart **VE** 16.95
Mediterranean vegetables with tomato sauce, served with new potatoes and seasonal vegetables.

Pan-fried Sea Bass Fillet **GF** 23.95
Crushed potatoes, sun-dried tomatoes, capers & herbs, tenderstem broccoli, finished with tartar hollandaise.

Enjoy..

Thank You for choosing
to dine with us today.

Make yourself at home and enjoy!



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SHARING BOARDS

Charcuterie Board for 2

35.95

Parma ham, chorizo, salami & pâté,
accompanied by crispy cornichons, onion chutney,
garlic infused camembert, mature cheddar,
crackers & rustic bread.

Add to your board £4 each:

Additional cheeses:
Stilton / Creamy Brie.

Seafood Sharing Board for 2

37.95

A lavish selection of
smoked salmon, Atlantic prawns, baby squid,
Marie Rose sauce, king prawns, scampi,
confit garlic aioli, crispy house dressed salad and
rustic artisan bread.

Add to your board £4:

Mussels

SIDES

Seasonal Vegetables 4.50 **GF**

Rustic Chips 3.95 **GF**

French Fries 3.95 **GF**

House Salad 3.95 **GF**

Mixed leaves, cucumber, red onion,
tomato and a light dressing.

Buttered New Potatoes 4.50 **GF**

Tender new potatoes tossed in herb butter.

Parmesan & Truffle Fries 5.95 **GF**

Fries topped with grated Parmesan
& finished with truffle oil.

Charred Tenderstem Broccoli 5.50 **GF**

Garlic butter, toasted almonds
& a squeeze of lemon.

Beer Battered Onion Rings 3.95 **VE**

Crispy beer battered onion rings.

HOUSE-AGED MEATS

Cooked in beef dripping, served with tomato & pancetta
stuffed mushroom, rustic chips & garden peas.

8oz Fillet 33.95

8oz Sirloin 27.95

Add Garlic Prawns 5.00

Add Onion Rings 3.95

Choose your sauce:

Peppercorn / Chimichurri

Garlic Butter / Blue Cheese

Our meat is sourced directly from Smithfield & Kent.
We prepare, then dry-age the meat for a minimum
of 14 days in our dry-ageing fridges.

Steaks are gluten free. **GF**

Gluten free option available if onion rings are removed.

DESSERTS

Moody Mess **GF** 8.00

Fresh strawberries, chantilly cream, served with a
strawberry coulis & micro lemon balm.

Irish Affogato **GF** 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 **GF** 8.00

Decadent triple chocolate brownie served warm,
accompanied by vanilla ice cream and dark
chocolate sauce

Cheesecake of the Day **GFO** **VEO** 8.00

Homemade cheesecake served with chantilly cream.

Tiramisu 8.00

Traditional coffee soaked fingers, with cream,
topped with chocolate

Sticky Toffee Pudding 8.00

A warm indulgent dessert made with sweet,
tender dates, drizzled in a buttery toffee sauce
served with a scoop of creamy vanilla ice cream.

Strudel 8.95

Homemade apple strudel, filled with local apples,
walnuts & sultanas, spiced with cinnamon,
served with custard.

Cheeseboard **GFO** 11.95

A selection of Stilton, mature Cheddar & creamy
Brie, accompanied by tangy onion chutney, crisp
celery, fresh grapes, and savoury artisan biscuits.

Three Scoops of Assorted Ice-Cream / Sorbet 6.95

Chocolate - Vanilla - Strawberry - Salted Caramel - Honeycomb
Lemon - Raspberry - Mango - Passionfruit