



Menu

Starters

- Smoked salmon with lemon and capers on a rocket salad £6 (gf)
- Crispy duck on stir fried vegetable noodles served with prawn crackers £7
- Thai green curry crab cakes with salad garnish and mouli finished with a Thai sweet chilli sauce £8
- Chefs soup of the day served with artisan bread (V) £5.20 (gf – ex bread)
- Avocado on grilled cherry tomato and mushrooms served on a crostini with a balsamic dressing £7 (VG)
- Pan fried scallops wrapped in Parma ham served with black pudding and leek ribbons and pesto £9

Mains

- Classic Boeuf Bourguignon served with sauté potatoes £14
- Chicken Chasseur served with parsley buttered new potatoes and fine beans finished with fresh tarragon and parsley £13
- Hungarian wild mushroom goulash served with a timbale of rice and finished with sour cream, paprika and parsley £13 (V)
- 10oz Sirloin steak, chunky chips, grilled tomato and Portobello mushroom with salad garnish £18 (gf) (add a sauce - choose from peppercorn, mushroom or garlic - £1.75)
- Poached salmon steak topped with a tasty grilled crumb made from mustard, cheddar and fresh breadcrumbs and served with sauté new potatoes and rainbow carrots and a fresh hollandaise sauce £15 (gf – ex breadcrumb)
- Hearty liver and bacon in a red wine gravy served with champ (spring onion mash) and Chinese spiced red cabbage £13
- Fisherman's pie made with cod, smoked haddock, salmon, prawns, boiled egg, sweetcorn and parsley in a rich creamy sauce topped with buttery mash and served with fine beans and carrots £14
- Roasted butternut squash boat loaded with a risotto of roasted peppers, aubergine, courgette, shallots and mushrooms served with a mixed green salad £13 (VG & gf)

Desserts

- Tia Maria and coffee cheesecake with chocolate ice cream £6
- Cheese board - selection of Kent cheeses served with crackers and onion chutney £8
- Hot chocolate fudge cake and white chocolate ice cream £6
- Chocolate brownie and salted caramel and fudge ice cream £5
- Trio of ice cream or sorbet £6 (gf)
Sorbetes - choose from watermelon, citrus, Champagne, or raspberry
Ice creams - choose from salted caramel and fudge, double chocolate, white chocolate, rum and raisin, wild strawberry or Madagascar vanilla