



Starters

- Smoked salmon with lemon and capers on a leaf salad £6 (gf)
- Crispy duck on stir fried vegetable noodles with prawn crackers £7
- Chef's soup of the day served with artisan bread (V) £5.20
- Deep fried breaded brie with garnish and cranberry sauce (V) £5
- Crispy breaded whitebait served with garnish, tartare sauce, lemon and brown bread £5.50

Mains

- Traditional roast dinner served with Yorkshire pudding, roast potatoes, seasonal vegetables and cheese cauliflower.
Choose from: Beef £12.50, Lamb £13, Turkey £12 or fruity nut roast £11 (VG)
- Oven roasted sea bream with lemon grass, spring onion, ginger and chilli served on a bed of wilted spinach with a creamy celeriac mash £16
- Creamy wild mushroom stroganoff prepared with paprika and brandy served with tagliatelle £12.50

Children

- Traditional Roast Dinner (as above) £8
- Sausage, chips and garden peas £7
- Chicken nuggets with chips and beans or garden peas £7
- Fish goujons with chips and beans or garden peas £7

Desserts

- Fresh strawberry cheesecake with vanilla ice cream £6
- Cheese board - selection of Kent cheeses served with crackers and onion chutney £8
- Lemon tart served with seasonal berries and clotted cream £5.50
- Hot chocolate fudge cake with chocolate ice cream £5.50
- Trio of ice cream or sorbet £6 (gf)
Sorbet - choose from watermelon, Champagne, lemon or raspberry
Ice creams - choose from chocolate, strawberry, mint chocolate chip, coffee or Madagascan vanilla

or 3 courses for £20 (£15 OAP/child size)
(£2 sup if cheese board is chosen)