



Autumn Sample Menu

While you wait

Garlic & rosemary flat bread 3.75 – Caramelised onion & mozzarella flat bread 3.95 Green Sicilian olives (G F) 3.75
Marcona almonds (G.F) 3.75 - freshly baked bread, olive oil, balsamic 3.00 - 20 month cured San Daniele ham (G F) 4.50

Together boards

Seafood platter – King prawns, salmon gravadlax, white anchovies, smoked haddock fish cake, moules' mariniere, avocado crème fraiche, fennel & radish salad, crusty bread 16.50

Whole Peking wild duck – duck pancake, cucumber, spring onion, hoisin sauce, Asian slaw 15.25

Smaller

Seared king scallops, roasted butternut squash, watercress chimichurri 10.50/ bigger 17.95

Vegan tacos, avocado, tomato, black bean, sweetcorn, pineapple, coriander 6.50/bigger 11.80

Classic moules' mariniere, white wine, garlic, parsley, crusty bread 7.50/ bigger 14.50 –with skin on fries

Local wood pigeon, Jerusalem artichoke, figs, Kentish cobnuts, blackberries, port jus 6.95

Wholesome power bowl, flat iron steak, black beans, corn, avocado, wild rice, sweet potato 8.50/bigger 15.80

Smoked haddock fish cake, poached egg, hollandaise sauce 7.25/bigger 13.95

Roast apple & squash soup, crusty bread (V, GF) 5.75

Wood fired sourdough pizza (available to take away)

The poacher season 13

Kentish ham, mushroom, olives, artichokes,
tomato sauce, mozzarella

Poacher's day off (V) 10

Cherry tomato, mozzarella, basil

The Poacher's veg patch (V) 12

Goat's cheese, fig, butternut squash, caramelised red onion, hazelnut;

Extras £2 King prawns, crab, spicy Nduja, piri piri chicken, Korean pulled pork, pepperoni, **£1** mozzarella, artichoke, goat's cheese,
Kentish ham, guacamole **£0.50** mushroom, chilli, corn, tomato, pineapple, peppers, Kalamata olives

Spicy night at the manor 13

Piri piri chicken, spicy Nduja,
garlic, artichoke, peppers, rocket

Poachers beach 15

King prawn, crab, sweet corn, chili guacamole, coriander

The Piggy Poacher 14

Korean pulled pork, chilli, pickled ginger, pineapple

Bigger

Grilled English steaks – all served with - vine tomatoes, flat mushroom, watercress, chips / sweet potato fries (+£1)

35 day aged 10oz ribeye 21.95 - 21 day aged 8oz beef fillet 26.95 (G F)

Add Surf & Turf' - king prawns 4.00, half lobster 13.00

Green peppercorn sauce, blue cheese sauce, béarnaise sauce 1.80, garlic butter 0.80

Wild duck breast, dauphinoise potato, chicory, cavolo nero, autumn berry jus 16.75

Peruvian chicken thigh kebab, chipotle chilli sauce, skin on fries, salad, wood fired flat bread 14.25

Vegan ramen, kimchi, tofu, pak choi, brown rice noodle, shiitake mushroom, ginger, coriander (GF) 13.50

Harvey's beer battered fish & chips, mushy peas, tartare sauce, lemon 12.95

Rye Bay seabass fillet, saffron new potato, roasted salsify, spinach, mussel butter sauce 17.25

Vegan Buddha bowl, organic quinoa, avocado, pineapple, baby spinach, black beans, cashew nuts, roasted squash (GF) 11.95

Promoting Healthy Eating for our children! This includes a discretionary 25p donation to Capel Primary School, Five Oak Green"

King prawn linguine, coriander, garlic, spring onion, chilli, rocket, cherry tomato 14.80

Kentish venison burger, blue cheese, streaky bacon, Cumberland sauce, chips, coleslaw, salad 14.95

Salad, greens & tatties £3.50

Autumn salad (G F) – cavolo Nero (GF) – Chips/skin on fries (G F) – Sweet potato fries +£1

Sandwiches served till 6pm (not available Sundays & Bank Holiday Mondays)

All served with chips/sweet potato fries (+0.50p) add a mug of soup 2.75

Salmon gravadlax open sandwich, avocado, lime, caper berry 7.50

Chinese duck wholemeal wrap, hoisin, cucumber, coriander, pickled ginger, pomegranate 7.25

Goat cheese curd & fig sandwich, beetroot, Kentish cobnuts, balsamic (v) 6.95

English flat iron steak ciabatta, blue cheese, watercress, caramelised onion 8.95

Puddings

Bramley apple & plum crumble, custard 6.25

Sticky toffee pudding, caramel sauce, honeycomb ice cream 6.50

Chocolate & walnut brownie, vanilla ice cream (GF) 6.75

Autumn berry Eton mess, meringue, Chantilly cream (GF) 6.25

Pistachio crème brûlée, short bread biscuit 5.75

Almond & pear tart, elderflower sorbet 6.50

Selection of Callestick Cornish Farm fruit sorbets (G F) 6.00

(choose 3 scoops: Lemon, raspberry, passion fruit, elderflower, blood orange, pomegranate)

Selection of Callestick Cornish Farm dairy ice-cream (G F) 6.00

(choose 3 scoops: Belgian chocolate, Caramel, Vanilla bean, strawberry & clotted cream, honeycomb, cherry)

British & French cheeses £2.40 per piece, grapes, walnuts, biscuits (G F)

Stilton, Wookey Hole cheddar, Golden cross goat's cheese, Brie de Meaux

Guest cheese – Canterbury Cobble – unpasteurised whole milk semi hard cheese from British Friesian Cows

Kiddies milkshakes

£2.90

Chocolate – strawberry – vanilla – caramel

Illy Coffees – almond milk available

Americano coffee – decaffeinated – double espresso £2.50

Cappuccino – café latte – hot chocolate – Floater coffee £3.00

Single espresso £2.10

Flavoured latte – vanilla, caramel, amaretto, hazelnut, chocolate £3.50

Amaretto or Butterscotch latte, Irish, French, Calypso or Jamaican Coffee £6.35

Natural teas & infusions from Twining's

English breakfast – lemon & ginger – cranberry & raspberry – camomile – peppermint £2.40

Earl grey – green tea – Darjeeling – English breakfast decaffeinated

General Manager – Katalin Toth

Head Chef – Istvan Varga

Our Kentish Farmers: East Hall Farm, Maidstone- Church Farm, West Malling-Boundary Farm, Canterbury

Loddington Farm, Linton – Pypmes Court Farm, Loose- St. Nicolas Farm-Birchington

Kitchen Mon - Thurs 12-9.00pm Friday & Saturday 12-9.30pm Sunday 12-8.30pm

Pub Mon-Sat 11.30am-11pm Sunday 11.30am-10.30pm

Bank Holiday kitchen 12-9pm

Service at your discretion, we are not able to accept gratuities added to a credit card

GF-GLUTEN FREE FRIENDLY- NOT 100% GLUTEN FREE, PLEASE ASK STAFF ABOUT GLUTEN FREE OPTIONS

FOR ALLERGIES PLEASE ASK THE STAFF

GAME MAY CONTAIN LEAD SHOT