



Daily sample Menu

While you wait

Freshly baked bread, olive oil, balsamic vinegar 3.50 - Marcona almonds (GF) 4.00 - Garlic bread 3.00
Marinated sweet Sicilian olives (GF) 4.25 - 20 month air cured San Daniele ham (GF) 4.95

Together boards

Orchard platter – Marden wood pigeon breast, apple, blackberry & cobnut salad, local game terrine,
cider braised mussels, grilled globe artichokes, orchard fruit chutney, crusty bread 15.75
Tapas board – Ham Hock terrine, treacle cured salmon, smoked Ashmore cheddar, figs & honey, marinated
king prawns, heritage beetroot, crusty bread. 16.25

Smaller

Roasted pumpkin soup, chestnut, sage, crusty bread (VEGAN, GF) 5.95
*Marden wood pigeon, beetroot yoghurt, pickled blackberries, cobnut granola (GF) 6.75/bigger 11.95
Kentish cider & bacon mussels, celery, parsley, crusty bread (GF) 7.75/ bigger with fries 14.25
Local game terrine, partridge, pheasant & pigeon, celeriac & apple remoulade, toast 7.25
Seared king scallops, spiced apple puree, Kentish black pudding beignet 10.95/bigger 17.95
Baked camembert, candied nuts & cranberries, five spice chutney, ciabatta 7.50
Treacle cured salmon, pickled beetroot, radish, horseradish crème fraiche, sour dough 7.10
*“The Dirty tofu taco”, crispy chilli tofu, Asian kale slaw, peanuts (VEGAN) 6.75/ bigger 11.80

Bigger

Rye Bay cod fillet, Jerusalem artichoke, cavalo nero, pomegranate sauce vierge (GF) 18.50
*Wild mushroom & gnocchi, coconut milk, spinach, pickled shallot, carrot & radish salad (VEGAN) 13.80
Local venison burger, Nduja sausage, smoked Ashmore cheddar, pickled red cabbage, chips 14.95
*Harvey’s beer battered fish & chips, mushy peas, tartare sauce, lemon 13.50
King prawn linguine, chilli, ginger, coriander, garlic, cherry tomatoes, rocket 15.25
Kentish free range roast turkey, stuffing, pigs in blankets, roast potatoes, vegetables & gravy (GF) 15.50
English steak – cherry vine tomatoes, flat mushroom, watercress, chips/skin on fries (GF)/sweet potato fries (+£1)
35 day aged 10oz ribeye 22.95 -8oz beef fillet 27.95 -Surf and Turf: - king prawns 4.00
Add: peppercorn sauce, blue cheese sauce, garlic & parsley butter 1.80
Lamb rump, potato rosti, wild mushroom & kale, truffled celeriac puree, red wine jus (GF) 18.95
*Autumn power bowl, organic quinoa, feta, pickled red cabbage, blackberry, cobnut granola (V, GF) 11.75
Promoting Healthy Eating for our children! This includes a discretionary 25p donation to Hollingbourne Primary School

Salad, greens & tatties £3.75

Chips/skin on fries (GF)/sweet potato fries (+£1)
– wild mushroom, pancetta & kale (GF) – heritage beetroot salad, peanut dressing (GF)

Sandwiches served till 3pm, served with chips/skin on fries/sweet potato fries (+0.50p) - add a mug of soup for 2.75
 Treacle cured salmon open sandwich, sour cream, cucumber & radish 7.95
 English steak ciabatta, horseradish, coleslaw & watercress 8.95
 King prawn wholemeal wrap, peanut, Asian kale slaw, radish 7.95
 Barrel aged feta & heritage beetroot, Kentish cobnuts, figs (V) 6.75

Puddings

Amaretto crème brûlée, ginger bread biscuit 5.95
 Chocolate mousse, dulce de leche, caramelised banana, hazelnuts, coffee granita 6.95
 Bramley apple & blackberry crumble, custard 6.25
 "Bounty brownie" passionfruit sorbet (VEGAN) 6.50
 Chocolate, orange & Cointreau tart, caramel & praline ice cream 6.75
 Selection of Callestick Farm Cornish fruit sorbets 6.25
 (Choose 3 scoops: passion fruit, elderflower, blood orange, raspberry, blackcurrant, lemon), brandy basket
 Selection of Callestick Farm dairy ice creams 6.25
 (Choose 3 scoops: Pistachio, honeycomb, chocolate fudge, butterscotch & pecan, cherry jubilee, salted caramel, clotted cream vanilla, rum & raisin) brandy basket
 British & continental cheese £2.50 per piece, grapes, orchard fruit chutney, biscuits, celery
 Wookey hole cheddar, Cropwell Bishop blue stilton, Brie de Meaux, smoked Ashmore cheddar

A little something extra...

Portman's ruby port (50ml)	3.00	Glenmorangie 10 year (25ml)	4.50
Taylor's Late Bottled Vintage (50ml)	3.40	Oban 14 years (25ml)	5.20
Lagavulin 16 year (25ml)	5.20	Maccallan 10year (25ml)	3.70
Janneau Grand Armagnac (25ml)	3.80	Courvoisier (25ml)	3.20
Glenfiddich 12 years (25ml)	3.70	Rémy Martin VSOP (25ml)	4.40
Talisker 10 years (25ml)	4.40	Rémy Martin XO (25ml)	10.25
Laphroaig 10 years (25ml)	3.90	Calvados Pays d'Auge	3.70

Illy Coffees

Americano coffee – decaffeinated – double espresso	2.50
Café latte – cappuccino – hot chocolaté	3.00
Amaretto latte, Irish, French, Calypso, Jamaican Coffee or Wobbly Toffee	6.35
Flavoured café Latte – Vanilla, Caramel & Amaretto	3.50

Almond milk available on request

Natural teas & infusions from Twining's 2.40

English breakfast – lemon & ginger – cranberry & raspberry – chamomile – peppermint

Earl grey – green tea – English breakfast decaffeinated

*All day offer – Monday to Friday £10 for one course

Head Chef- William Freeman

General Manager – Dani Andriuta

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

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

Kitchen opening times: Mon –Thursday 12.00pm – 3.00pm, 5.30pm – 9.00pm, Friday-Saturday 12.00pm –9.30pm, Sunday 12.00pm –8.30pm

Pub opening times: Mon –Friday 11.30am – 11.00pm, Saturday 11.30am - 11pm, Sunday 11.30am – 10.30pm

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

The Dirty Habit The Pilgrims Way Upper Street Hollingbourne Kent ME17 1UW 01622 880880

FOR ALLERGIES PLEASE ASK A MEMBER OF STAFF

G.F – DISHES CAN BE MADE GLUTEN FREE FRIENDLY, NOT 100% GLUTEN FREE, PLEASE ASK STAFF FOR GLUTEN FREE OPTIONS

Game dishes may contain shot lead