



## Sunday 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, nose to tail pork terrine, cider braised mussels, grilled globe artichokes, orchard fruit chutney, crusty bread 15.75  
Tapas board – Hamhock 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  
“Nose to tail” pork terrine, ham hock, black pudding & brawn, orchard fruit chutney, toast 7.25  
Seared king scallops, spiced apple puree, Kentish black pudding beignet 10.95/bigger 17.95  
\*Heritage beetroot salad, baby red chard, barrel aged feta, peanut dressing (V GF) 6.95/\*bigger 11.95  
Treacle cured salmon, 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

### **ROASTS (SERVED FROM 12:00 - 17:00 OR UNTIL IT'S GONE) (GF)**

Traditional sirloin of English beef, rosemary infused leg of English lamb, English roast pork  
duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables & gravy

**Roast sirloin of beef 15.95    Roast loin of pork 13.95    Roast leg of lamb 14.95    Roast Platter 16.50    Nut**

### 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  
\*Jack' mum's chicken tikka skewer, skin on fries, radish & carrot salad, flat bread, mint & yogurt dressing 14.50  
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    Half Lobster 13.00  
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)

## Puddings

Vanilla 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”, roasted pineapple, passionfruit sorbet (VEGAN) 6.50

Treacle tart, honeycomb, vanilla mascarpone 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

## 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

## Natural teas & infusions from Twining's 2.40

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

Earl grey – green tea – English breakfast decaffeinated

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 – Pympe 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 shoot lead