



Sunday's Menu

While you wait

Garlic & rosemary flat bread 3.75 – Caramelised onion & mozzarella flat bread 3.95 Sweet Sicilian olives (GF) 4.25
 Marcona almonds (GF) 3.75 Freshly baked bread, olive oil, balsamic 3.50 - 20 month cured San Daniele ham (GF) 4.95

Together boards

Fish platter –smoked salmon, king prawns, salt & chilli squid, smoked haddock rarebit, white anchovies,
 fennel, radish & cucumber salad, garlic aioli, crusty bread 16.95

Winter board – local game terrine, pickled vegetables, venison saucisson, heritage beetroot & goats cheese curd,
 Marden wood pigeon breast, figs, Kentish cobnut salad, crusty bread 15.95

Smaller

Roast Kentish pumpkin, chestnut & sage soup, pumpkin seeds, crusty bread (V) 5.95

Local game terrine, celeriac & apple remoulade, toast (GF) 6.75

Chili & coriander squid, soy sauce, lime (GF) 7.95 / bigger 13.95

Marden wood pigeon breast, sweet corn, bacon, figs, Kentish cobnuts (GF) 7.25 / bigger 13.75

Baked camembert, candied nuts & cranberries, five spiced chutney, ciabatta 7.50

Seared King scallops, spiced Bramley apple, Kentish black pudding beignet 10.95 / bigger 17.95

Heritage beetroot salad, caramelised Golden cross goat's cheese, pine nuts (V, GF) 6.95/ bigger 12.50

Smoked haddock & Kentish rarebit on toast, fennel & radish salad 7.10

Wood fired sourdough pizza (available to take away)

The Weald seasons 13

The House on fire 14

Kentish ham, mushroom, olives, artichoke, mozzarella

Spicy Nduja, piri piri chicken, roquito pepper, mozzarella, thyme

Rye bay harbour 15

The fancy goat (V) 12

Crab, king prawns, corn, chilli, coriander, avocado

Goat cheese, roasted squash, figs, caramelised onion, cobnuts, rocket

The Smuggler's piggy 12

The Great threesome (V) 10

Korean pulled pork, BBQ sauce, chilli, pickled ginger, pineapple, mozzarella

Cherry tomato, mozzarella, basil

Extras 2.00-king prawns, crab meat, Spicy Nduja, BBQ pulled pork, piri piri chicken - 1.00 - pepperoni, ham, goat cheese, mozzarella

0.50 - mushroom, chilli, corn, cherry tomato, Kalamata olives, roquito pepper, red onion, pineapple

Roasts (served from 12:00 - 5:00 or until it's gone) (G.F)

Traditional sirloin of English beef, rosemary infused leg of English lamb, Kentish turkey, roast potatoes,
 Yorkshire pudding, seasonal vegetables & gravy!!!

Sirloin of beef 15.95, Leg of lamb 14.95, Turkey breast 13.95, Roast platter 16.50, Nut roast (v) 12.95

Bigger

Vegan power bowl, organic quinoa, tofu, avocado, pineapple, cashew nuts, lime & chilli dressing (GF) 12.50

Battered fish & chips, mushy peas, tartare sauce, lemon 13.50

Vegan Moroccan vegetable tagine, courgette, aubergine, chick pea, cinnamon, apricot, harissa couscous 13.75

King prawn linguine, cherry tomato, ginger, chilli, rocket 15.25

Grilled English meat – all served with – tomatoes, flat mushroom, baby salad, chips/ skin on fries/ sweet potato fries (+£1)

35 day aged 10oz ribeye 22.95 - 21 day aged 8oz fillet 27.95 Add Surf & Turf' - king prawns 4.00 – half lobster 13.00

Blue cheese sauce 1.80, green peppercorn sauce 1.80, garlic butter 0.80

Kentish wild boar burger, fried egg, apple relish, apple & celeriac remoulade, bacon, chips 15.75

Rye Bay cod fillet, roasted Jerusalem artichoke, cavalo nero, pomegranate sauce vierge 17.95

Salad, greens & tatties £3.75

- mixed seasonal vegetables (G.F) – mix leaves salad – new potatoes

– chips / skin on fries (GF) - Sweet potato fries +£1 - add Slap ya' Mama seasoning (mild or hot) + £0.25

Puddings

Amaretto crème bruleè, short bread biscuit (GF) 5.95

Sticky toffee pudding, caramel sauce, oriental ginger ice cream 6.75

Bramley apple, quince & cranberry crumble, citrus custard 6.25

Chocolate fondant, mint chocolate chip ice cream 6.95

Pumpkin pie, honeycomb ice cream 6.50

Selection of Callestick Cornish Farm fruit sorbets (G.F) 6.25

(choose 3 scoops: lemon, raspberry, blood orange, mango, passion fruit, elderflower), brandy basket

Selection of Callestick Cornish Farm dairy ice-cream (G.F) 6.25

(choose 3 scoops: clotted vanilla, clotted cream strawberry, honeycomb, Belgian chocolate, Jamaican rum & raisin, Butterscotch & pecan), brandy basket

British & French cheeses £2.50 per piece, grapes, quince jelly, celery, biscuits, (G.F)

Wookey Hole Cave Aged Cheddar, Blue Stilton, Brie de Meaux, Golden Cross goat cheese, Kentish blue

Kiddies Milkshakes

Chocolate, strawberry, vanilla, caramel £2.90

Illy Coffees – almond milk available

Americano coffee – decaffeinated – double espresso £2.50

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

Single espresso £2.10

Syrup latte – vanilla – caramel £3.50

Amaretto latte, Irish, French, Calypso or Jamaican Coffee £6.25

Natural teas & infusions from Twining's £2.40

English breakfast – Lemon & ginger – Cranberry, raspberry & elderflower – Camomile – Peppermint - Earl Grey

Green tea –

English breakfast decaffeinated

A little something extra

Portman's fine ruby port (50ml)	£3.10	Lagavulin 16 years (25ml)	£5.30
Taylor's Late Bottled Vintage (50ml)	£3.50	Haig Club (25ml)	£4.60
Taylor's special reserve 10 years (50ml)	£5.00	Talisker 10 years (25ml)	£4.75
Clecs de duc Armagnac (25ml)	£4.00	Oban 14 years (25ml)	£5.30
Glenfiddich 12 years (25ml)	£4.50	Courvoisier V.S (25ml)	£3.40
Glenkinchie 12 years (25ml)	£4.30	Rémy Martin VSOP (25ml)	£4.50
Laphroaig 10 years (25ml)	£5.10	Hennessy Very Special (25ml)	£4.50
Glenmorangie 12 years (25ml)	£4.60	Remy Martin XO (25ml)	£10.35
Macallan (25ml)	£4.45	Boulard Calvados Pays D`Auge (25ml)	£3.80

General Manager – Aiga Presna Head Chef – Anthony Brugnon

Kitchen Monday -Thursday 12-9.00pm; Friday & Saturday 12-9.30pm; Sunday 12-8.30pm

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

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

GF-GLUTEN FREE FRIENDLY- NOT 100% GLUTEN FREE- PLEASE ASK STAFF FOR GLUTEN FREE OPTION

GAME MAY CONTAIN SHOOTING LEAD