



Autumn Sample Menu

While you wait

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

Together boards

Fish platter –smoked salmon, king prawns, salt & chilli squid, smoked haddock rarebit, white anchovies,
 fennel, radish & cucumber salad, garlic aioli, crusty bread 16.25
 Kentish autumn board – chicken & leek terrine, pickled mushroom, venison saucisson, heritage beetroot,
 caramelised Golden cross goat's cheese, Marden wood pigeon, figs, Kentish cobnuts, crusty bread 15.50

Smaller

Jerusalem artichoke soup, crusty bread (V) 5.75
 Corn fed chicken & leek terrine, lovage, pickled mushrooms, toast (GF) 6.50
 Chilli & coriander squid, soy sauce, lime 7.95/bigger 13.95
 Marden wood pigeon, sweet corn, bacon, Kentish cobnuts, figs (GF) 7.25
 Smoked haddock & Kentish rarebit on toast, fennel & radish salad 6.95
 English beef carpaccio, pickled blackberry, rocket, pine nuts, parmesan, truffle oil 8.25
 Seared King scallops, burnt apple puree, pickled apple, coriander 10.25/bigger 17.95
 Heritage beetroot salad, caramelised Golden cross goat's cheese, pine nuts (V) 6.75/bigger 11.95

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, cobnuts, mint, 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	

Bigger

Vegan power bowl, organic quinoa, tofu, avocado, pineapple, cashew nuts, chilli, ginger dressing (GF) 6.85/12.25
 Harvey's beer battered fish & chips, mushy peas, tartare sauce, lemon 12.95
 Vegan Moroccan vegetable tagine, courgette, aubergine, chick pea, cinnamon, apricot, harissa couscous 13.75
 Local wild duck, sweet potato, baby leek, wild mushrooms, heritage kale, juniper berry jus 16.25
 King prawn linguine, cherry tomato, ginger, chilli, rocket 14.60
 Grilled English meat – all served with – tomatoes, flat mushroom, baby salad, chips/ skin on fries/ sweet potato fries (+£1)
 35 day aged 10oz ribeye 21.95 - 21 day aged 8oz fillet 26.95 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
 Halibut fillet, butter beans, local tender stem broccoli, Jerusalem artichoke, red wine jus 18.75
 Kentish wild boar burger, fried duck egg, apple relish, streaky bacon, coleslaw, chips 15.25
 Korean style chicken thigh skewer, sweet chilli sauce, Asian salad, skin on fries, flat bread (GF) 14.95

Salad, greens & tatties £3.50

Fennel & radish salad – Roasted Jerusalem artichoke – Kale, chilli & garlic – Chips, Skin on fries - Sweet potato fries +£1

Sandwiches served till 3pm (not available Sundays)

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

King prawn wholemeal wrap, baby gem, Marie rose, avocado, coriander, chilli 7.50

Classic club sandwich, corn fed chicken, cured bacon, mayonnaise, white or brown bread 7.25

Heritage beetroot & Golden cross goat's cheese open sandwich, figs, cobnuts, white or brown bread (V) 6.75

English steak & blue cheese ciabatta, horseradish crème fraiche, rocket 8.95

Puddings

Vanilla bean crème brûlée, short bread biscuit (GF) 6.25

Bramley apple & Victoria plum crumble, custard 5.95

Gypsy tart, butterscotch & pecan ice cream 6.50

Chocolate fondant, mint chocolate chip ice cream 6.95

Pineapple carpaccio, kiwi & mango salsa, mango sorbet, coconut crumb (GF) 6.75

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

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

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

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

British & French cheeses £2.40 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 – Camomile – Peppermint - Earl Grey

- Green tea – English breakfast decaffeinated

General Manager – Aiga Presna Head Chef – Anthony Brugnon

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 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

Service at your discretion.

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

GAME MAY CONTAIN SHOOT LEAD