



## Sample Summer Menu

*The menu has minor changes through the season. Seasonal dishes change weekly*

### While you wait

Marinated sweet Sicilian olives (GF) 3.75 – Marcona salted almonds (GF) 3.75 – Garlic bread 3.00  
Freshly baked bread, olive oil, balsamic (GF) 3.00 - 20 month air cured San Daniele ham (GF) 4.50

### Together boards

Fish platter – king prawns, salt & chili squid, seared tuna steak, pickled mackerel fillet, white anchovies, chipotle mayonnaise, fennel, samphire & radish salad, crusty bread 15.75  
Summer board – marinated prawns, ham hock, pickled vegetables, heritage tomato & barrel aged feta, beef steak & chimichurri, grilled vegetables salad, crusty bread 15.95

### Smaller

Soup of the day, crusty bread (VEGAN, GF) 5.75  
Heritage tomato & barrel aged feta cheese salad, basil, black olive tapenade (V, GF) 6.75 / bigger 11.95  
Grilled pickled mackerel fillet, avocado, kohlrabi, apple, coriander, black lumpfish eggs 7.25  
English ham hock terrine, lovage, pineapple, toast (GF) 6.50  
Seared sashimi tuna, purple potato, anchovy, heritage tomato, Kalamata olives, poached egg 8.25/bigger 14.75  
Chili & coriander squid, soy sauce, lime 7.80/bigger 13.75  
Seared King scallops, passion fruit, red onion & mango salsa, basil (GF) 10.25/bigger 17.95  
Peruvian beef salad, baby gem, sweet corn, avocado, Roquito peppers, chimichurri dressing 7.95/ bigger 13.95

### Bigger

Superfood salad, organic quinoa, tofu, edamame beans, pineapple, cashew nuts, ginger dressing (VEGAN, GF) 6.50/12.25  
Harvey's beer battered fish & chips, mushy peas, tartare sauce, lemon 12.95  
English lamb rump, potato gnocchi, pea & mint puree, broad beans, sour cream, red wine jus 17.50  
Courgette & basil risotto, fennel & radish salad (VEGAN, GF) 13.80  
King prawn linguine, cherry tomato, ginger, chilli, rocket (GF) 14.60

### From the Grill

Grilled English meat – all served with – cherry tomatoes, flat mushroom, baby salad, chips / 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 13.50  
Mixed Grill, minute steak, Cumberland sausage, lamb cutlet, gammon steak, black pudding 19.95  
Green peppercorn sauce, béarnaise sauce, blue cheese sauce 1.80  
Rye bay seabass fillet, pea & chorizo fricassee, samphire, warm caper dressing (GF) 16.50  
Aberdeen Angus beef burger, chipotle mayonnaise, smoked cheddar, crispy bacon, coleslaw, chips 14.95  
Chicken Souvlaki kebab, summer grilled vegetables salad, sweet chilli sauce, pita bread (GF) 14.25

## Salad, greens & tatties £3.50

- Samphire (GF) – Heritage tomato & oregano salad (GF) – Chips/ Skin on Fries (GF) - 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 prawns wholemeal wrap, baby gem, Marie rose dressing, avocado, coriander, chilli 7.50

Ploughman's lunch, English ham hock, cheddar, piccalilli, white or brown bread 7.25

Heritage tomato & barrel aged feta cheese open sandwich, basil, black olive white or brown bread (V) 6.75

English steak ciabatta, avocado, smoked cheddar, rocket & chimichurri 8.95

## Puddings

Seasonal crème brûlée, shortbread biscuit (GF) 5.75

Sticky toffee pudding, caramel sauce, oriental ginger ice cream 6.50

Lemon posset, red berry coulis, ginger honeycomb crumb (GF) 6.50

Seasonal crumble, clotted cream ice cream 5.95

Chocolate fondant, Morello cherry ice cream 6.95

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

(choose 3 scoops :lemon, raspberry, blood orange, mango, blackcurrant, 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, salted caramel), 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

## Kiddies Milkshakes

Chocolate, strawberry, vanilla, caramel £2.90

## Illy Coffees

Americano coffee – decaffeinated – double espresso £2.50

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

Single espresso £2.10

Syrup latte – amaretto – caramel –hazelnut £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 – Martin Paget    Head Chef – Anthony Brugnon

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    Mon -Thurs 12-3pm & 5.30-9.00pm; Fri 12-3pm & 5.30-9.30pm; 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