



Father's Day menu

While you wait

Freshly baked bread, olive oil, balsamic vinegar 3.00 - Marcona almonds (GF) 4.00 - Garlic bread 3.00
Marinated sweet Sicilian olives (G F) 3.75 - 20 month air cured San Daniele ham (GF) 4.50

Together boards

Fish platter – Garlic baked green lip mussels, marinated king prawn skewers, crispy sweet & sour squid, treacle cured salmon, rolled mops, hollandaise, fennel, orange & pomegranate salad, crusty bread 15.75

The Dirty board – lamb shoulder croquette, Kalamata olive saucisson, chicken wings, pork skin quavers, Dirty habit pork pie, piccalilli, spring salad, crusty bread 15.95

Smaller

Pea & mint soup, crusty bread (V. GF) 5.75

The Dirty Habit pork pie, piccalilli, spring salad 7.10

Seared king scallops, crispy pancetta, spring pea chimichurri, lime & paprika aioli (GF) 10.25/bigger 17.95

Grilled tenderstem broccoli, poached egg, mushroom ketchup, Twineham grange parmesan (V) 6.85

Salt & pepper squid, rocket, sweet & sour chilli caramel (GF) 7.80/bigger 14.50

Spring lamb shoulder croquette, sauce gribiche, carrot & chervil salad 7.25

Crispy chilli tofu salad, pickled Japanese radish, edamame beans, nori, sesame & soy dressing (VEGAN) 6.80/12.25

Father's Day specials

Korean baby pork ribs, kimchi, Asian slaw 6.75

Rye Bay whole lemon sole, Jersey Royals, local asparagus, lemon & cappers butter sauce 18.25

English lamb shank, cumin & mint couscous, roasted aubergine, mango, Harissa & coriander jus 15.50

Native lobster, skin on fries, pineapple, radish & baby gem salad, hollandaise sauce half 23.50/whole 29.00

Traditional sirloin of English beef, duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables & gravy 14.50

Roast English pork loin, duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables & gravy 13.50

Bigger

Rye Bay skate wing, Jersey Royal, spinach, samphire, caper & lime beurre noisette 18.25

Roast pork belly, braised Puy lentils, rainbow chard, baked apple puree, cider jus (GF) 16.95

Oyster mushroom & baby spinach gnocchi, coconut milk, spring salad (VEGAN) 13.80

Aberdeen Angus beef burger, Applewood smoked cheddar, coleslaw, onion ring, gherkins, chips, spring salad 14.95

Harvey's beer battered fish & chips, mushy peas, tartare sauce, lemon 12.95

King prawn linguine, chilli, ginger, coriander, garlic, cherry tomatoes, rocket 14.60

English steak – cherry vine tomatoes, flat mushroom, watercress, chips/skin on fries (GF)/sweet potato fries (+£1)

35 day aged 10oz ribeye 21.95 – 21 day aged 8oz fillet 26.95 -Surf and Turf: - king prawns 4.00 half lobster 13.00

Add: peppercorn sauce, blue cheese sauce, garlic & parsley butter 1.80

Superfood salad, organic quinoa, goat's curd, carrot, wild garlic, spring pea chimichurri, sunflower seeds (V.GF) 12.25

Promoting Healthy Eating for our children! This includes a discretionary 25p donation to Hollingbourne Primary School

Salad, greens & tatties £3.50

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

- broccoli & kale chimichurri (V.GF) - spring salad (V.GF) - beer battered onion rings (V)

Puddings

Jamaican rum crème brûlée, ginger bread biscuit (G.F) 5.75

Sticky toffee pudding, honeycomb ice cream 6.50

Bramley apple & rhubarb crumble, custard 5.95

Pineapple tart tatin, passion fruit sorbet (VEGAN) 6.35

Dark chocolate brownie, toasted marshmallow, passion fruit curd & salted caramel ice cream 6.50

Selection of Callestick Farm Cornish fruit sorbets 6.00

(choose from 3 scoops; passion fruit, elderflower, blood orange, raspberry, blackcurrant, mango), brandy basket (GF)

Selection of Callestick Farm dairy ice creams 6.00

(choose from 3 scoops; strawberry & clotted cream, honeycomb, chocolate fudge, butterscotch & pecan, cherry jubilee, salted caramel, clotted cream vanilla, cinnamon), brandy basket (GF)

British & continental cheese £2.40 per piece, grapes, piccalilli, biscuits, celery

Wookey hole cheddar, Cropwell Bishop blue stilton, Brie de Meaux, Rosary english goat cheese

Kiddies Milkshake (chocolate, strawberry, caramel, vanilla) - 2.90

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 6.50

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 - 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

GF. - DISHES CAN BE MADE GLUTEN FREE FRIENDLY, NOT 100% GLUTEN FREE, PLEASE ASK STAFF FOR GLUTEN FREE OPTIONS