



Daily 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

Kentish winter board – English beef bresaola, air dried lamb loin, Marden wood pigeon, Kentish blue cheese,
 game terrine, fig, Kentish cobnut, celeriac remoulade, crusty bread 15.50

Vineyard fish platter – treacle salmon, king prawns, white anchovies, smoked haddock bake, avocado crème fraiche,
 baby gem, courgette & lime salad, crusty bread 16.95

Smaller

Seared king scallops, spiced Bromley apple, Kentish black pudding beignet (GF) 10.95/bigger 17.95

*Superfood salad, organic quinoa, tofu, pineapple, baby spinach, cashew, lime & chilli dressing (V, GF) 6.80/bigger 12.50

*Marden wood pigeon salad, Kentish cobnuts, blackberry, fennel, orange, cardamom syrup (GF) 7.25/ 13.25

Treacle cured salmon, pickled beetroot, radish, horseradish, sourdough bread 7.50

Local game terrine, partridge, pheasant & pigeon, celeriac & apple remoulade, toast (GF) 7.10

*Vegan taco, black beans, avocado, coriander, pineapple salsa, chilli, lime & coconut yoghurt (GF) 6.50/bigger 11.95

Baked Camembert, candied nuts & cranberries, five spiced chutney, ciabatta (GF) 7.25/ bigger 13.95

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

Wood fired sourdough pizza (available to take away)

The ramblers seasons 13

Kentish ham, mushroom, olives, artichoke, mozzarella

Hot Camber Sands beach 15

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

The Korean piggy 12

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

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

The winemaker fired up 14

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

The fancy goat (V) 12

Goat cheese, roasted squash, figs, cobnuts, mint, balsamic glaze

The great Bacchus threesome (V) 10

Cherry tomato, mozzarella, basil

Bigger

*Vegan Buddha bowl, organic quinoa, beetroot hummus, avocado, butternut squash, pineapple, orange dressing (V, GF) 12.50

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

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

English grilled meat – all served with, vine tomato, mushroom, watercress, chips/ 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

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

*Battered fish & chips, mushy peas, tartar sauce & lemon 13.50

*Vegan baked celeriac, king oyster mushrooms, braised baby vegetables, baby spinach 13.25

Local wild duck, fondant potato, roasted salsify, baby vegetables, Kentish kale, juniper berry jus (GF) 16.50

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

*Kentish venison burger, Kentish blue, sweet cured bacon, wholegrain mayonnaise, celeriac remoulade, chips, salad (GF) 15.25

Kentish roast turkey, traditional stuffing, pigs in blankets, roast potatoes, seasonal vegetables & gravy (GF) 15.50

Salad, greens & tatties £3.75

Onion rings– Mixed salad (GF) – Autumn vegetables (GF) - Chips/Skin on fries (GF) – Sweet potato fries + £1

Sandwiches served till 3pm (not available on Sunday)

All served with chips/skin on fries/sweet potato fries (+£1) - add a mug of soup for 2.75

Kentish smoked ham hock & cheddar open sandwich, piccalilli, baby gem, white or brown bread 6.95

Flat iron steak & Kentish blue cheese baguette, watercress, green peppercorn mayonnaise 8.50

Smoked salmon wholemeal wrap, avocado crème fraiche, capers, avocado 7.25

Goats curd & fig open sandwich, Kentish cob nuts, radish, white or brown bread (V) 6.50

Puddings

Amaretto crème bruleè, shortbread biscuit (G.F) 5.95

Kentish apple, quince & cranberry crumble, custard 6.25

Chocolate, orange & Cointreau tart, chocolate, caramel & praline ice cream 6.95

Black forest bavarois, autumn berry compote, meringue 6.50

Banana sticky toffee pudding, toffee sauce, honeycomb ice cream 6.75

Selection of Callestick Farm Cornish fruit sorbets 6.25 (passion fruit, lemon, raspberry, mango, blood orange)

Selection of Callestick Farm dairy ice creams 6.25 (Belgian chocolate, strawberry & clotted cream, honeycomb, vanilla, salted caramel) (GF)

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

Wookey Hole cheddar, Kentish Blue cheese, Brie de Meaux

Kiddies Milkshakes

Strawberry, caramel, vanilla, chocolate £ 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

Amaretto latte, Irish, French, Calypso, Jamaican Coffee or Wobbly Toffee Coffee £6.35

Flavoured café latte-vanilla, caramel or amaretto £3.50

NATURAL TEAS & INFUSIONS FROM TWINING'S £2.40

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

Earl grey – green tea - Darjeeling – English breakfast decaffeinated

* All day offer - Monday to Friday: one course for 10

General Manager – Jozsef Csendes

Head Chef – Emrys Tindal

Our Kentish Farmers: East Hall Farm, Maidstone – Church Farm, West Malling – Boundary Farm, Canterbury

Loddington Farm, Linton – Pympe Court Farm, Looses – St. Nicolas Farm, Birchington

Kitchen Mon –Thurs 9am-11am; 12pm – 9pm; Fri, Sat 9am-11am; 12 – 9.30pm; Sun 9am-10.45am: 12pm-8.30pm

Pub Mon – Fri 9 – 11; Sat 9 – 11pm Sun 9 – 10:30pm

Service at your discretion, we are not able to accept gratuities added to a credit card

PLEASE BE AWARE THAT OUR GAME DISHES MAY CONTAIN THE SHOT

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

IF YOU DO HAVE ANY ALLERGIES, PLEASE LET A MEMBER OF OUR STAFF KNOW.