



Sunday 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 bramley 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) 7.50

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

Wood fired sourdough pizza (available to take away)

The ramblers seasons 13

The winemaker fired up 14

Kentish ham, mushroom, olives, artichoke, mozzarella

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

Hot Camber Sands beach 15

The fancy goat (V) 12

Crab, king prawn, corn, chilli, coriander, avocado

Goat cheese, roasted squash, fig, cobnut, caramelised onion, mint

The Korean piggy 12

The great Bacchus threesome (V) 10

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

Cherry tomato, mozzarella, basil

Extras 2.00-king prawn, 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 olive, 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 pork, 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 Polenta nut roast (v) 12.95

Bigger

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

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 salt baked celeriac, king oyster mushrooms, braised baby leeks, baby spinach 13.25

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

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

Salad, greens & tatties £3.75

Onion rings– Mixed salad (GF) – Kentish new potatoes (GF) - Chips/Skin on fries (GF) – Sweet potato fries + £1

Puddings

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

Kentish apple, quince & cranberry crumble, custard 6.25

Dark chocolate pave, mulled baby pear, vanilla ice cream 6.50

Black forest bavarois, autumn berry compote, meringue 6.95

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 Stilton, Brie de Meaux

Kiddies Milkshakes

Strawberry, caramel, vanilla, chocolate £2.90

Illy coffees – Almond milk available

Americano coffee – decaffeinated – double espresso £2.50

Café latte – cappuccino – hot chocolate £3.00

Single espresso £2.10

Floater coffee £3.00

Amaretto latte, Irish, French, Calypso, Jamaican Italian Coffee or Wobbly Toffee Coffee £6.45

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 – English breakfast decaffeinated

A little something extra

Portman's ruby port (50ml)	£3.10	Glenmorangie 10 year (25ml)	£4.60
Taylor's Late Bottled Vintage (50ml)	£3.50	Oban 14years (25ml)	£5.30
Taylor's 10 year port (50ml)	£5.00	Maccallan Gold (25ml)	£3.70
Rémy Martin XO (25ml)	£10.35	Glenfiddich 12 years (25ml)	£3.70
Boulard Calvados Pays d'auge (25ml)	£3.80	Talisker 10years	£4.40
Remy VSOP (25ml)	£4.50	Lagavulin 16years (25ml)	£5.20

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 – Pympes Court Farm, Looses – St. Nicolas Farm, Birchington

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

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

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

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

PLEASE BE AWARE THAT OUR GAME DISHES MAY CONTAIN THE SHOOT LEAD