

Restaurant Menu

TO START

Roasted vegetable and artichoke tart with celeriac roulade, comfit tomatoes and pea shoots (v) £6.50

Pork, apple and calvados pate with orchard chutney and toasted caramelised onion bread £5.95

Pan seared scallops with braciliac puree, roasted apple, beetroot and herb salad £8.95

Sautéed mushrooms in cream, garlic & thyme on toasted sour dough with roasted peppers and olive tapenade (v) £5.95

> Crab & prawn bisque with rocket & basil pesto and toasted sour dough £6.50

MAINS

Assiet of Kentish lamb with parsley mash, minted pea puree and butternut fondants \pounds 15.95

Kentish fillet steak with roasted shallots, red chard, creamed mouli, dauphinoise potatoes and a mushroom, redcurrant and green peppercorn jus £22.95

Chicken supreme with Brie risotto, asparagus, red cabbage and romesco sauce \pounds 11.95

Slow roasted belly of pork with sage mash, baby leeks, green beans and red wine roasting juices \pounds 12.95

Salted fillet of sea bass with crushed pink fir potatoes, salted samphire, braised fennel and sun blushed tomato & basil butter \pounds 14.95

Grilled thyme polenta and Halloumi with creamed spinach, roasted tomato and caper salsa (v) £9.95

SIDE ORDERS

Fine beans and toasted almonds Chantenay carrots with honey coriander Roasted Mediterranean vegetables with torn Mozzarella Rocket, beef tomato and Feta cheese salad