

WHILE YOU WAIT.....

Marinated sweet Sicilian olives	3.50
Freshly baked bread, olive oil, balsamic	2.60
San Daniele 20 month air cured ham	4.00

**Lunch Menu**

Small dishes Main dishes

Tuna Nicoise salad, new potatoes, soft boiled egg, French beans, olives dressing	5.95	
Golden beetroot salad, pine nuts, goat's cheese, aged balsamic vinaigrette (V)	6.20	
Duck leg salad, cucumber, watermelon, spring onion, hoi sin sauce	7.10	12.50
Mushroom soup, crusty bread (V)	5.50	
Kentish pork tenderloin, sweet potato & apple gratin, glazed salsifies, red cabbage, cider & soy jus		14.50
Seared chicken livers on toast, piquant sauce, salad	5.95	
Fish board – Potted shrimps, crevettes, orange & fennel cured sea trout, lemon crème fraiche, anchovies, haddock arancini, Marie Rose sauce, radish & cucumber salad		12.50
Weald smokery board- smoked chicken, lamb leg, ox tongue, Scotch egg, piccalilli, orange & pomegranate salad, bread		14.80
Linguine Barigoule, globe artichokes, saffron, tomato & butter emulsion (V)	5.80	11.50
Pea & broad bean risotto, parmesan, rocket, truffle oil (V)		10.80
Chicken, ham & leek pie, new potatoes, seasonal vegetables		12.30
Loch Duart salmon fillet, new potato, chorizo & pea fricassee, caper & red onion dressing		14.25
Kentish 28 day matured rib eye, vine tomatoes, flat mushroom, chips add green peppercorn sauce, garlic butter, blue cheese sauce 1.80		18.95
Seared Black Pearl scallops, cauliflower puree, pancetta crisp, truffle oil	9.95	17.25
100% prime Kentish beef burger, smoked applewood, bacon, horseradish, coleslaw, chips		12.50
Harvey's beer battered haddock, mushy peas, chips, tartar sauce		12.50
From the Aga		
Shellfish thermidor, salad & bread	7.95	
Pork, fennel & carrot casserole, new potatoes, seasonal vegetables		13.50
Sandwiches (all served with chips) add a mug of soup		
Rare roast English sirloin of beef, rocket & horseradish cream, white or brown bread	6.00	
Open crab, crayfish & avocado, white or brown bread	6.50	
Welsh rarebit & salad, white or brown bread	5.60	
Open chicken Caesar salad, white or brown bread	5.80	

Sides £3

Braised red cabbage – Green leaf salad – Buttered Kentish new potato
Apple, baby spinach & pine nuts salad – Chips – Garlic Bread

Puddings £6

Bailey's crème brulee & shortbread biscuit

Chocolate fondant, white chocolate & raspberry ice cream

Apple & cinnamon crumble, honeycomb ice cream

Classic lemon tart, lemon sorbet

Sticky toffee pudding, caramel sauce, vanilla ice cream

Selection of Callestick Cornish Farm fruit sorbets

(Lemon, raspberry, pineapple, mango, passion fruit, blackcurrant, champagne), brandy basket

Selection of Callestick Cornish Farm dairy ice-cream

(clotted vanilla, honeycomb, amaretto, chocolate, strawberry, mint chocolate chip, crunchy toffee, white chocolate & raspberry, café espresso, Jamaican rum & raisin), brandy basket

British & French cheeses £2 per piece, grapes, quince jelly, celery, biscuits,

Wookey Hole Cave Aged Cheddar, Cropwell Bishop Stilton, Brie de Meaux, Selles our cher (goat cheese)

Desserts Wine

	125ml	1/2bottle
Seigneurs de Monbazillac	5.00	14.90
Late Harvest Sauvignon Blanc	5.60	15.50

Illy Coffees

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 or Jamaican Coffee 6.25

Natural teas & infusions from Teapigs

English breakfast – Darjeeling earl grey – Super fruit – Chamomile flowers –

Peppermint leaves – Organic silver tips white tea – Green tea – Summer flowers leaves 2.40

Afternoon Tea Menu- available from 2.30pm to 6pm Monday to Saturday and 4pm to 6pm Sundays

Traditional Cream Tea £7.50pp, The Great House Afternoon Tea £13.50pp,

Le Noble Champagne Afternoon Tea £19.50pp

Pre-booking required

General Manager - Alex Tudor

Head Chef – Anil Marwaha

The menu is subject to seasonal availability and may change from day to day.

All the food is freshly cooked; inevitably some waiting can occur during busy periods.

Please relax and enjoy the atmosphere while the chef prepares your food.

All of our produce is traditionally farmed and of the highest quality, we source locally, as much as possible.

Kitchen Mon -Fri 12-3pm & 6-9.30pm Saturday 12-10pm & Sunday 12-9pm

Pub Mon-Sat 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 Great House, Gills Green, Hawkhurst, Kent TN18 5EJ 01580 753 119 www.thegreathouse.net

Game may contain lead shots

