

WHILE YOU WAIT.....

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| Marinated sweet Sicilian olives | 3.50 |
| Fresh baked bread, butter | 2.60 |
| San Daniele 20 month air cured ham | 4.00 |



Join us for magical evening of French
food & wine

Tuesday 21st May

Classy evening with reception drinks and
canapés, followed by a delicious four course
dinner.

Ask for details member of staff

Weekend Dinner menu

Deli boards

Fish board – Vietnamese crab & shrimp spring roll, crevettes, confit sea trout, potted shrimps, Horseradish cured salmon, wasabi mayonnaise, bread 13.50

Charcuterie board – ham hock & parsley terrine, spicy Italian salami, mortadella, pork & fennel seeds salami, pickled vegetables, bread & butter 13.25

Seafood platter – Maldon rock oysters, red wine & shallot vinegar, king prawns, lemon mayonnaise 16.00

Half or dozen Maldon rock oysters, red wine & shallot vinegar 11.50/22.00

Grilled Artichoke salad, olives, baby spinach, spring onion, salsa verde (V) 9.50

Starters

Leek & potato soup, crème fraiche, freshly baked bread (V) 5.50

Bubble & squeak, bacon, hens poached egg, hollandaise sauce 5.90

Thai spring salad, cucumber, mango, bell pepper, peanuts, spicy vinaigrette (V) 6.20

Black pudding Scotch egg, salad, grain mustard & honey sauce 5.80

Seared black pearl scallops, pea & mint puree, crisp pancetta, saffron beurre blanc 9.95

Vietnamese crab & shrimp spring rolls, salad, sweet chilli sauce 6.20

Pair of Maldon rock oysters, red wine & shallot vinegar 4.50

Landaise salad, smoked duck breast, pancetta, free range egg, confit gizzards, croutons 7.10

Mains

Corn fed chicken supreme, sautéed potatoes, baby vegetables, pancetta & wild mushroom sauce 13.50

Dublin pie – prime beef, button mushroom, Guinness gravy, new potatoes, seasonal vegetables 12.30

Kentish 28 day matured fillet of beef, Dauphinoise potatoes, vine tomatoes, green beans 24.50

Kentish 28 day matured ribeye, Portobello mushroom, onion rings, vine tomatoes, chips 18.95

Add green peppercorn sauce, house garlic butter, blue cheese sauce 1.80

Whole lemon sole, tiger prawns, pommes château, leek fondue, caper & tomato beurre blanc 17.50

Duck breast, fondant potato, butternut squash puree, wilted spinach, green peppercorn sauce 15.20

Minted pea & broad beans linguini, tomato, olives, pea shoots (V) 11.90

Sea bream fillet, pommes pont neuf, mange tout, confit tomatoes, olives, citrus beurre blanc 16.40

Side Orders £3

Chips or French fries – champ potatoes – Beer battered onion rings

Garlic bread – rocket, parmesan & pine nuts salad – Tomato & shallot salad

Sunday roasts (served from 12:00 - 6:00 or until it's gone)

Traditional sirloin of English beef, garlic & rosemary infused leg of Salt Marsh lamb,
English reared loin of pork, roast potatoes, Yorkshire pudding & vegetables... Oh, and lashings of gravy!!

Puddings £6

French caramelised lemon tart, blackcurrant sorbet

Tahitian vanilla crème brûlée, shortbread biscuit

Kentish apple & rhubarb crumble custard

Chocolate & pistachio marquise, red berry coulis

Sticky toffee pudding, honeycomb ice cream, toffee sauce

Selection of Callestick Farm Cornish fruit sorbets (raspberry – lemon – blackcurrant – pineapple – passion fruit), brandy basket

Selection of Callestick Farm Cornish dairy ice creams (vanilla clotted cream – butterscotch & pecan – strawberry – chocolate – mint chocolate crisp – Jamaican rum & raisin – white chocolate & raspberry – café espresso – orange & Cointreau – pistachio – honeycomb), brandy basket

British & continental cheeses £2 per piece, grapes, fruit chutney, celery & biscuits

Caved matured Wookey Hole cheddar, Colston Bassett Stilton, brie de Meaux,

Selles sur Cher goat cheese

Desserts Wine

Chateau Septy Monbazillac-Bordeaux

125ml

1/2bottle

5.20

15.25

Late Harvest Sauvignon Blanc

5.80

15.95

Illy Coffees

Americano coffee – decaffeinated – double espresso

2.50

Café latte – cappuccino – hot chocolate – Floater coffee

3.00

Single espresso

2.10

Amaretto latte, Irish, French, Calypso or Jamaican Coffee

6.25

Natural teas & infusions from Teapigs & Dammann Freres

English breakfast – Darjeeling earl grey – Mao feng green tea – chamomile flowers – peppermint leaves – 4 fruits rouges – d'anji white tea

2.40

A little something extra...

Portman's ruby port (50ml)

£3.15 Bunnahabhain 12 years (25ml) £4.10

Taylor's Late Bottled Vintage (50ml)

£3.30 Talisker 10 years (25ml) £4.50

Taylor's special reserve 10 years (50ml)

£5.00 Oban 14 years (25ml) £5.20

Samalens V.S.O.P. (25ml)

£3.90 Lagavulin (25ml) £5.30

Boulard Calvados Pays d'Auge (25ml)

£3.50 Rémy Martin VSOP (25ml) £4.50

Glenfiddich 12 years (25ml)

£3.60 Hennessy V.S (25ml) £4.50

Macallan 10 years (25ml)

£3.50 Glenmorangie (25ml) £4.40

Laphroaig 10 years (25ml)

£4.00 Highland Park (25ml) £4.30

General Manageress – Bernadett Weber

Head Chef – Judicael Courtet

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

All our 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 opening times: Monday – Friday 12pm – 2.45pm / 6pm – 9.30pm, Saturday 12pm – 9.30pm Sunday 12pm – 9.00pm

Service at your discretion, we are not able to accept gratuities added to a credit card. The Farmhouse, 97-99 High Street, West Malling Kent ME19 6NA 01732 843257

