

WHILE YOU WAIT

Marinated sweet Sicilian olives	3.50
Fresh bread basket, olive oil, balsamic vinegar	2.60
San Daniele 20 month air cured ham	4.00
Glass of Prosecco with Pear	5.95



Weekend Dinner Menu

Deli Boards

Charcuterie board – pressed ham hock terrine, Italian spicy salami, duck rilette
fennel seeds salami, gherkins, pickled pear, toast 12.95

Fish board – smoked mackerel, potted shrimps, crispy squid, seared smoked salmon,
clam meunieres, caper berries, salad, horseradish crème fraiche 12.50

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

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

Starters

Leek & potato soup, crusty bread (v) 5.50

Seared diver caught scallops, pork cheek, cauliflower, grain mustard jus 9.95

Steak tartare, truffled egg, smoked anchovy ketchup 7.15

Potted shrimp, Shaved fennel, sweet mustard dressing 6.35

Pressed ham hock terrine, piccalilli, toasted sough dough 5.95

Seared smoked salmon, cooked lettuce, peas à la française, pancetta lardons, crispy quails egg 6.95

Golden Cross goats cheese, pickled heritage beetroot, candied walnuts, baby watercress (v) 6.35

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

Mains

Guinea fowl supreme, pancetta, parsley potato puree, celeriac, port jus 14.20

Duck breast, caramelised brioche, beetroot, shaved fennel, Madeira jus 14.95

Lemon Sole meuniere, sautéed potatoes, buttered greens, noisette hollandaise 17.25

Kentish 21 day matured beef fillet, short rib croquette, bone marrow mash

Scorched shallots, honey & truffle jus 24.50

Kentish 28 day matured rib eye, chips, roasted tomatoes, flat mushroom, watercress 18.95

Add béarnaise sauce, peppercorn sauce, garlic butter 1.80

Pea & broad bean risotto, parmesan truffle cream (v) 11.40

Old spot pork loin, fondant potato, pear puree, white cabbage, pear cider jus 14.20

Ale battered haddock, pea puree, chips, tartar sauce 12.50

Side orders £3

Chips or fries Buttered ratte potatoes spring leaves, apple & walnut salad

Garlic bread parsley chantenay carrots purple sprouting broccoli, hazelnut & hollandaise

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

Traditional Cream Tea £7.50pp, The Dirty Habit Afternoon Tea £13.50pp,

Le Noble Champagne Afternoon Tea £19.50pp

Pre-booking required

Puddings £6

Dark & white chocolate fondant, malted milk Anglaise (please allow 15 mins cooking time)

Pistachio & olive oil cake, white chocolate ice cream

Poached pear & Frangipane tart, clotted cream

Vanilla panna cotta, raspberry sorbet

Sticky toffee pudding, vanilla ice cream

Selection of Callestick Farm Cornish fruit sorbets (lemon, pink champagne, raspberry, passion fruit, mango, pink grapefruit, blackcurrant), brandy basket

Selection of Callestick Farm dairy ice creams (strawberry, clotted cream vanilla, chocolate heaven, coffee espresso, butterscotch pecan, honeycomb, pistachio, mint chocolate crisp, oriental ginger, white chocolate & raspberry), brandy basket

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

Wookey hole cheddar, Cropwell Blue Stilton, Brie de Meaux, Selles sous Cher (goat's cheese)

Desserts Wine

	125ml	1/2 bottle
Seigneurs de Monbazillac	4.95	11.50
Late Harvest Sauvignon Blanc	5.50	15.80

After dinner Martinis

Espresso Martini - Vodka, Kahlua, Espresso 6.95

Chocolate Martini - Vodka, Crème de Cacao, Baileys 6.95

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

Iced latte - regular - vanilla - cinnamon 3.10

Natural teas & infusions from Dammann Freres

Breakfast - Lapsang Souchong - 4 fruits rouges - chamomile - peppermint - earl grey 2.40

A little something extra...

Portman's ruby port (50ml)	2.90	Glenmorangie 10 year (25ml)	4.40
Taylor's Late Bottled Vintage (50ml)	4.90	Oban 14 years (25ml)	5.10
Lagavulin 16 year (25ml)	5.10	Maccallan 10 year (25ml)	3.60
Janneau Grand Armagnac (25ml)	3.70	Courvoisier (25ml)	2.95
Glenfiddich 12 years (25ml)	3.60	Rémy Martin VSOP (25ml)	4.30
Talisker 10 years (25ml)	4.30	Rémy Martin XO (25ml)	10.25
Laphroaig 10 years (25ml)	3.80	Calvados Pays d'Auge	3.60

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General Manager - Nick Brookes

Head Chef - Kevin Macey

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The Dirty Habit Hollingbourne

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

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

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

Kitchen opening times: Mon - Friday 12.00pm - 3.00pm, 6.00pm - 9.45pm

Saturday 12.00pm - 9.45pm Sunday 12.00pm - 9.30pm