

WHILE YOU WAIT

Marinated sweet Sicilian olives	3.50
Fresh bread basket	2.60
San Daniele 20 month air cured ham	4.00



Sunday Lunch menu

Light bites

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

Classic Caesar salad, garlic croutons, parmesan (v) 9.50

Starters

Leek & potato soup aged Parmesan croute, crusty bread (v) 5.50

Seared diver caught scallops, Black pudding, apple & thyme puree, dried pancetta 9.95

Potted shrimp, Shaved fennel, sweet mustard dressing 6.35

Steak tartare, smoked anchovies dressing, toasted sough dough 7.10

Seared smoked salmon, cooked lettuce, peas a la Francaise, pancetta lardons, quails egg 6.95

Pressed ham hock terrine, piccalilli, toasted sour dough 5.95

Golden Cross goats cheese, pickled heritage beetroot, candied walnuts, baby watercress (v) 6.95

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

Mains

Chicken, chanterelle & tarragon pie, new potatoes, chantenay carrots, broccoli 12.30

Pea & broad bean risotto, wilted baby spinach, Parmesan & truffle cream (v) 11.90

Ale battered haddock, pea purée, fries, tartar sauce 12.50

Minced “chuck” beef burger, smoked cheddar, streaky bacon, fries, celeriac slaw 12.50

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

Scorched shallots, honey & truffle jus 24.50

Guinea fowl supreme, celeriac puree, parsley mash, port jus 14.20

Cod, confit garlic mash, baby leeks, shrimp nage 15.50

Cockle & clam linguini, tarragon beurre blanc 10.80

Side orders £3

French fries Buttered ratte potatoes

spring leaves, apple & walnut salad

Garlic bread parsley chantenay carrots

purple sprouting broccoli, hazelnut & hollandaise

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

Puddings £6

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

Pistachio & olive oil cake, white chocolate ice cream

Vanilla pannacotta, raspberry sorbet

Poached pear & franchipan tart, pistachio ice cream

Sticky toffee pudding, pecan 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, chocolate heaven, coffee espresso, butterscotch pecan, honeycomb, pistachio, mint chocolate crisp, oriental ginger, white chocolate & raspberry), brandy tuille

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

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

Desserts Wine

Seigneurs de Monbazillac	125ml	1/2bottle
Late Harvest Sauvignon Blanc	4.95	11.50
	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 2.20

Café latte - cappuccino - hot chocolate 2.70

Single espresso 1.80

Floater coffee 2.60

Amaretto latte, Irish, French, Calypso or Jamaican Coffee 5.65

Iced latte - regular - vanilla - cinnamon 3.10

Natural teas & infusions from Dammann Freres

Breakfast - Lapsang Souchong - 4 fruits rouges - chamomile - peppermint - earl grey 2.20

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 10year (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



@TheDirtyHabit

General Manager - Nick Brookes

Head Chef - Kevin Macey



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

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

The Dirty Habit The Pilgrims Way Upper Street Hollingbourne Kent ME17 1UW 01622 880880