

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
Glass of Prosecco with Pear	5.95

**Lunch Menu**

	Small dishes	Main dishes
<i>Fish board – smoked mackerel, potted shrimps, crispy squid, seared smoked salmon, Clams meuniere, caper berries, salad, horseradish crème fraiche</i>		12.50
<i>Charcuterie board – pressed ham hock terrine, Italian spicy salami, duck rilette fennel seeds salami, gherkins, pickled pear, toast</i>		12.95
<i>Leek & potato soup, crusty bread (v)</i>	5.50	
<i>Pressed ham hock terrine, piccalilli, toasted sough dough</i>	5.95	
<i>Seared diver caught scallops, cauliflower puree, pork cheek, grain mustard jus</i>	9.95	17.50
<i>Cockle & clam linguini, tarragon beurre blanc</i>	5.80	10.80
<i>Lemon sole meuniere, sautéed potatoes, buttered greens, noisette hollandaise</i>		17.25
<i>Kentish 28 day matured rib eye steak, chips, roast tomatoes, flat mushroom, watercress</i>		18.95
<i>Add béarnaise sauce, peppercorn sauce, garlic butter</i>	1.80	
<i>Steak tartare, truffled egg, smoked anchovy ketchup</i>	7.15	
<i>Golden Cross goats cheese, pickled heritage beetroot, candied walnuts, baby watercress (v)</i>	6.95	
<i>Ale battered haddock, pea puree, chips, tartar sauce</i>		12.50
<i>Classic Caesar salad, garlic croutons, parmesan (v)</i>		9.50
<i>Seared smoked salmon, cooked lettuce, peas à la française, pancetta lardons, quails egg</i>	6.95	
<i>“Minced chuck” beef burger, smoked cheddar, bacon, chips, celeriac slaw</i>		12.50
<i>Pea & broad bean risotto, parmesan & truffle cream (v)</i>	6.10	11.50
<i>Potted shrimp, Shaved fennel, sweet mustard dressing</i>	6.35	
<i>Old spot pork loin, fondant potato, pear & thyme puree, white cabbage, cider jus</i>		14.20
<i>Chicken, chanterelle & tarragon pie, new potatoes, chantenay carrots, broccoli</i>		12.30
<i>Sandwiches (served with chips) add a mug of soup</i>	2.50	
<i>Bacon, lettuce & tomato, ciabatta sandwich</i>	6.20	
<i>Smoked mackerel, beetroot & horseradish open sandwich</i>	6.90	
<i>Steak sandwich, Somerset Brie, caramelised onions, white or brown bread</i>	7.90	
<i>Open Goat’s cheese, red onion marmalade & roasted red pepper open sandwich</i>	6.10	
Sides £3		
<i>Chips or fries</i>	<i>Buttered ratte potatoes</i>	<i>spring leaves, apple & walnut salad</i>
<i>Garlic bread</i>	<i>parsley chantenay carrots</i>	<i>broccoli, hollandaise & hazelnut</i>

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

Desserts £6

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

Pistachio & olive oil cake, white chocolate ice cream

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 tuille

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, Colston Bassett Stilton, Brie de Meaux, Selles sous Cher (goat's cheese)

Desserts Wine

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

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

Dammann Freres Tea & infusions

Breakfast – Lapsang Souchong – – Gunpowder – Coquelicot Gourmand (Poppy) – 4 fruits rouges – chamomile – peppermint – earl grey 2.40

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The Dirty Habit Hollingbourne

General Manager – Nick Brookes

Head Chef – Kevin Macey

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