

Starters

Hand crafted sweet potato and tapioca cakes, tempura of purple sprouting broccoli, crispy poori

Spiced chickpea, sweetened yogurt, chutneys

Purple sprouting broccoli is sweet, crisp and earthy and great this time of the year.

£4.95

Fresh Fish of the day, locally grown sea purslane salad

Seafood raita, home-made fish cake

Sea Purslane is found local to us in our coastal [salt marshes](#) and dunes. The [edible leaves](#) can be eaten raw in [salads](#) or cooked as a [pot herb](#). They are thick and succulent with a crunchy texture and a natural saltiness.

£4.95

Dosai with gently spiced potatoes, mustard and onions

Coconut and green pea chutney

The dosai is a South Indian crêpe. Those with wheat allergies or gluten intolerance will find the dosai a nice addition to their diets

£5.95

Breast of wood pigeon with marjoram

Rosemary and cinnamon poached peach, game pate, roulade, wild garlic and tomato chutney

Our wood pigeon is sourced from the village of Godmersham (Near Ashford)

The marjoram is collected from the Kent downs around the area of Chartham near Canterbury.

£5.95

Tender breast of British chicken marinated in coriander and wild garlic

Roulade, Kentish wild flower salad, fresh horseradish and cucumber raita, seasonal wild herb chutney

Wild garlic or Ramsons used in this marinade are picked from the woodlands in Kent downs and the Weald of Kent.

£5.95