

Main Courses

Kentish goats' cheese and spinach koftas, South Indian style stir fry of chanteney carrot, salsify and asparagus

Served with spiced couscous and a sauce of cashewnut and mint

£9.95

South Indian style beef stew, spiced Alexanders stems

Masala potatoes, coconut chutney

Alexanders is intermediate in flavor between [celery](#) and [parsley](#). The Romans brought it with them to eat the leaves, the stems, the roots, and the buds. It is now almost forgotten as a foodstuff. It was once used in many dishes, either [blanched](#) or not, but it has now been replaced by celery. It was also used as a medicinal herb. We can guarantee the fact that you have come across this plant on your way to the restaurant today. It is everywhere!

£9.95

Fresh mushroom and spiced Paneer, tempura of savoy cabbage

Fennel potatoes, sauce of tomatoes, ginger and fenugreek

Paneer is an unaged common Indian cheese made without any rennet. It is the most popular protein substitute for millions of vegetarians in India.

£11.95

Fresh Fish of the day, locally grown sea beet with coconut

Served with kedgerree, sauce of coconut, ginger and mustard. Please ask your server for more details

The sea beet is the wild ancestor of common [vegetables](#) such as [beetroot](#), [sugar beet](#), and [Swiss chard](#). It grows wild in many parts of the Kent coast.

£12.95

Loin of Kentish pork, locally grown young Canola shoots

spiced chickpea, sauce of malt vinegar and garlic wine

*Shoots of oilseed rape or Canola (*Brassica napus*), also known as rape, oilseed rape, rapa, rappi, rapaseed is a bright yellow flowering member of the family [Brassicaceae](#) (mustard or cabbage family).*

£13.95

Gressingham duck breast, locally grown cauliflower puree