

WINTER MENU

Starters

Winter Minestrone Soup (V, VG, DF) *

basil oil

£6.95

Chicken Breast Roulade (GF, DF)

wrapped in pancetta, sweetcorn puree, fig chutney, and mixed leaf salad

£9.50

Mackerel Pate *

pickled carrots and cucumber ribbons, horseradish cream, toasted ciabatta croutes

£9.95

Deep Fried Panko Breaded Brie (V)

red onion marmalade

£8.95

Main Courses

Pan Fried 8oz Fillet Steak (may contain gluten) (£5.00 supplement)

cherry vine tomatoes, field mushrooms, chunky chips, green peppercorn sauce

£30.00

Roasted Pork Tenderloin (GF)

wrapped in smoked streaky bacon, creamed Savoy cabbage, fondant potatoes, cider and honey jus

£24.95

Pan Seared Salmon Fillet (DF)

herb crust, butter bean cassoulet, herb oil

£22.50

Roasted Butternut Squash (GF, DF, V, VG)

chestnut and sage risotto, vegan feta cheese, sage oil

£27.95

Desserts

Morello Cherry Chocolate Fondant (GF, V)

cherry ice cream (please allow 10 minutes cooking time)

£9.00

Lemon Meringue Parfait (GF, V)

raspberry coulis, meringue kisses

£9.00

Bakewell Tart (V)

vanilla pod ice cream

£9.00

Selection of Ice creams and Sorbet (GF, V)

£7.95

Selection of Kentish and continental cheeses (£4.25 supplement)

a selection of fine cheeses, celery, grapes, and chutney

£12.95

* can be adapted for a gluten free diet upon notification

V – Vegetarian GF – Gluten Free DF – Dairy Free VG – Vegan