

STARTERS

- Soup of the day topped with crème fraiche and root vegetable crisp garnish, rustic bread and butter £4.95
Orchard reared pork and apricot terrine, house chutney, toasted ciabatta £6.70
Whole baked camembert studded with garden rosemary, caramelised red onion chutney, French bread £8.50
Beetroot and tart Tatin with crumbed goats cheese, dressed rocket & toasted pine nuts £6.50
“Old Smokey” smoked mackerel, mustard cream sauce, gratin topped, with French bread £6.95
Prawn and langoustine cocktail, Marie Rose sauce, lemon wedge, crisp iceberg, bread and butter £6.95
Cajun whitebait, smoked paprika aioli, lemon wedge £5.90
Smoked duck salad, blueberry balsamic dressing, endive, parmesan shavings & ciabatta croutons £7.50

NIBBLES

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| Marinated olives £3.00 | Breadsticks & Aioli £3.00 | Bread basket £2.50 |
| Garlic bread (with cheese) £3.50/£4.50 | Chunky chips (with cheese) £3.00/£4.00 | Sweet potato fries £3.50 |
| Side salad £3.20 | Coleslaw £2.50 | Beer battered onion rings £3.50 |

TO SHARE

- Anti Pasti Platter with Meats, Parma Ham, Salami, Chorizo, Olives, Chilli Peppers, Pecorino Cheese, Chilli Jam, Balsamic Oil, Crusty Bread and Bread Sticks £14.50
Anti Pasti Platter Veggie, Stuffed Peppers with Cheese, Buffalo Mozzarella, Feta and Pecorino Cheese, Olives, Sundried Tomatoes, Chilli Peppers, Crusty Bread and Bread Sticks (v) £14.50
Fish Platter, Smoked Mackerel, Smoked Salmon, Peeled Prawns, Crayfish, Capers, Lemon Mayo, Balsamic Oil, Crusty Bread and Bread Sticks £16.50
½ Pot roasted shoulder of Romney Marsh Lamb, baby roasted potatoes, roasted root vegetables with a rosemary and red wine jus £38.00

MAINS

- Homemade suet pudding of the day served on a bed of mash with seasonal vegetables and proper gravy £15.00
Whole tail scampi served with chunky chips, salad, tartar sauce and a wedge of lemon £14.50
Local free range organic steak of the day served with chunky chips, tomato, mushroom, onion rings (See Board)
Add Béarnaise, Peppercorn sauce or blue cheese sauce £2.00
Honey Glazed Ham, Free range double egg and chunky chips £10.50
Homemade beef burger in a sourdough bun with gherkin, red onion chutney, sliced tomato, little gem lettuce, mustard mayo served with skinny fries £11.95
Macaroni cheese, sautéed leek, grilled gratin top served with garlic bread and dressed rocket (v) £10.95
Locally caught beer battered cod, crackling, chunky chips, mushy peas, tartar sauce and a wedge of lemon £13.50
Oven baked pie of the day served with creamy mash, seasonal vegetables and proper gravy £11.95
Slow roast Romney Lamb Shank served on a bed of mash with seasonal vegetables £16.95
“Jacobs Ladder” Slow braised Beef short rib, horseradish mash, roasted vegetables and red wine jus £16.95
Chicken Tikka Masala, saffron infused rice, mango chutney and a poppadum £11.50
Whole rack of ribs in a beer and BBQ sauce, seasoned skinny fries and a side salad £12.50
Homemade Beef Lasagne served with garlic bread and a salad £12.50
Homemade roasted vegetable lasagne served with garlic bread and a salad (v) £11.50
Slow braised pork belly on a bed of bubble and squeak, crackling and cider jus £14.95

LUNCHTIME ONLY

- Choice of baguettes served with skinny fries and salad £8.95
(Fillings: Prawn and Marie Rose Sauce, Tuna Mayo, Cheddar, Ham, Brie and Bacon, Brie and Cranberry)
Choice of Ploughman's (Cheddar, Brie or Ham) £9.50
Jacket Potato served with a salad £8.95
(Fillings: Prawn and Marie Rose Sauce, Tuna Mayo, Cheddar, Ham, Baked Beans)