

Starters

Soup-	Soup of the day served with a crispy bread roll.(V) (VGA)
Crispy Pork -	Served with salad and a sweet chilli sauce. (GFA)
Goat Cheese -	Grilled on a bed of salad served with beetroot and a balsamic dressing .(V)
Whitebait-	Deep fried and served with salad and tartare sauce.
Pate -	Farmhouse pate served with toasted ciabatta, red onion chutney and salad.
Thai Prawns + £4	Marinated king prawns served with a bread roll and a side salad.
Scallops + £8	Caramelised scallops with apple puree, black pudding, pancetta and lemon oil.
Camembert +£5	Baked with garlic, rosemary and topped with honey, Served with crispy bread and a Caramelised Red Onion Chutney.

Main Courses

TCY Roast - (GFA) Belly of PORK- LAMB shoulder – Roast TOPSIDE of Beef- CHICKEN Wrapped in Parma Ham-

**BUTTERNUT, cashew and pumpkin seed
loaf.(VGA) (N)**

**All served with roast potatoes, yorkshire pudding, stuffing seasonal vegetables, roasted root vegetables and
Baked Cauliflower in a 4 cheese sauce.**

Fish and Chips -	Beef battered pollock served with rustic fries, mushy peas and tartare sauce. (GFA)
Haddock -	Smoked haddock poached in white wine and leek sauce served with crushed new potatoes, green beans and a magic egg.
Schnitzel -	Chicken breast in panko bread crumbs served with sauteed potatoes, garlic butter and side salad.
Penne Arrabiata -	Penne mixed with Mediterranean vegetables and olives in a tomato sauce served with garlic bread. (GFA) (V) (Vga)
Risotto -	Wild mushroom risotto with magic egg and a rocket and parmesan salad. (GF)(V) (Vga)
Burger -	6oz Aberdeen Angus burger with smoked cheddar, streaky bacon, iceberg lettuce, tomato, onion, gherkins and relish in seeded bun. Served with rustic fries and salad. (GFA)
Tex Mex Burger-	Mixed beans burger with sriracha mayo with iceberg lettuce, red onion and tomato served with rustic fries and coleslaw. (V) (Vga)
8oz Sirloin Steak + £5	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)
8oz Fillet steak + £10	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)
	Garlic butter – Peppercorn - Red wine - Blue cheese - Truffle Butter – Wild Garlic Butter £2 each

Any ALLERGIES or CONCERNS please speak with a member of staff before ordering

Please Note that all prices are subject to change based on market Prices

Please note that tables of 10 or more will have discretionary service charge added to the bill

GF-Gluten free, GFA - Gluten Free, V - Vegetarian, VGA- Vegan option available, N - Contains Nuts

Desserts

- Eton mess -** Traditionally served with mixed fresh berries, Chantilly cream and meringue
- Apple Crumble -** Spiced Apple crumble served traditionally with custard.
- Cheesecake-** Our Cheesecake evolves monthly. Please ask a member of staff for this month's flavour.
- Brownie -** Chocolate brownie served with winter berry compote and vanilla ice cream. **(GF)**
- Waffle -** Belgium Waffle served with vanilla ice cream, berries and chocolate sauce.
- Cheese Board + £5** A selection of Kentish cheeses served with a mixture of crackers, grapes, celery, dates and a red onion chutney.
- Ice cream -** A choice of two scoops of Marshfields ice creams. **(V, VGA)(GF)**
Vanilla – White chocolate and Honeycomb – Chocolate- Raspberry Pavlova
- Raspberry Sorbet – Lemon Sorbet

1 COURSE £17.50 - 2 COURSES £24.50 - 3 COURSES £31

Live music Every Sunday from 6pm

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