

Starters

Soup-	Soup of the day served with a crispy bread roll.(V) (VGA)	8.5
Crispy Pork -	Served with salad and a sweet chilli sauce. (GFA)	9
Goat Cheese -	Grilled on a bed of salad served with beetroot and a balsamic dressing .(V)	10
Whitebait-	Deep fried and served with salad and tartare sauce.	9
Pate -	Farmhouse pate served with toasted ciabatta, red onion chutney and salad. (GFA)	9
Prawn cocktail-	Classically served with iceberg lettuce, prawns and mary rose sauce. Served with a bread roll. (GFA)	10
Thai Prawns	Marinated king prawns served with a bread roll and a side salad.	11
Scallops	Caramelised scallops with apple puree, black pudding, pancetta and lemon oil. (GFA)	15
Camembert	Baked with garlic, rosemary and topped with honey, Served with crispy bread and a Caramelised Red Onion Chutney. (GFA) (V)	15.75

Main Courses

TCY Roast - (GFA) Belly of PORK 22- LAMB shoulder 25- Roast TOPSIDE of Beef 24- CHICKEN Wrapped in Parma Ham 22-

BUTTERNUT, cashew and pumpkin seed 20 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)	19
Schnitzel -	Chicken breast in panko bread crumbs served with sauteed potatoes, garlic butter and side salad.	22
Risotto -	Butternut and sage risotto served with a rocket and parmesan salad. (GF)(V) (Vga)	19
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)	17.50
Tex Mex Burger-	Mixed beans burger with sriracha mayo with iceberg lettuce, red onion and tomato served with rustic fries and coleslaw. (V) (Vga)	19
Seabass-	Line caught, Deal sea bass served with a basil pesto, Mediterranean vegetables and roasted new potatoes. (GFA) (DFA)	30
8oz Sirloin Steak	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)	31.5
8oz Fillet steak +	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)	42
	Garlic butter – Peppercorn - Red wine - Blue cheese - Truffle Butter – Wild Garlic Butter 2.5 each	

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink, Please note that all of our dishes are prepared in a kitchen where cross contamination may occur, and we can't guarantee an allergen free environment. Our Menu descriptions do not list all ingredients.

(GF) - Gluten Free (GFA) - Gluten Free Available (DF) - Dairy Free (DFA)- Dairy Free Available
(V) - Vegetarian (VG) - Vegan (VGA)- Vegan Available (N) -Contains Nuts

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

Desserts

Eton mess - 9.5	Traditionally served with mixed fresh berries, Chantilly cream and meringue
Apple Crumble - 9.5	Spiced Apple crumble served traditionally with custard.
Cheesecake- 10.75	Our Cheesecake evolves monthly. Please ask a member of staff for this month's flavour.
Brownie - 9.5	Chocolate brownie served with winter berry compote and vanilla ice cream. (GF)
Waffle - 9.5	Belgium Waffle served with vanilla ice cream, berries and chocolate sauce.
Cheese Board 14	A selection of Kentish cheeses served with a mixture of crackers, grapes, celery, dates and a red onion chutney.
Ice cream - 5.5	A choice of two scoops of Marshfields ice creams. (V, VGA)(GF) Vanilla – White chocolate and Honeycomb – Chocolate- Raspberry Pavlova - Raspberry Sorbet – Lemon Sorbet

Live music Every Sunday from 6pm

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