

Bread -	Toasted sourdough and focaccia served with olives, pickles and a herb oil and and balsamic dressing roasted red pepper hummus.	10
Soup - (GFA)(V)(VGA)	Of the day served with a toasted sourdough.	8.5
Oysters -	Shucked and served with a red wine and shallot vinegar, tabasco and lemon.	3 each
Mussels - (GFA) (DFA)	Served in a creamy white wine and leek sauce with a crispy bread roll. Served as a main size portion with rustic fries.	10 22
Camembert - (GFA) (V)	To share. Topped with garlic, honey and rosemary served with caramelised chutney and toasted sourdough.	15.75
Scallops - (GFA)	Caramelised seared scallops on a bed of wild mushroom risotto, celeriac textures finished with truffle oil.	15
Chicken - (GFA)	Hot honey fried chicken with teriyaki sauce, topped with sesame seeds, spring onions, chilli and a pickled slaw.	10
Scotch Egg - (DFA)	Pork and sage with a hint of black pudding and a runny yolk served with piccalilli a crispy pancetta salad.	10
Chowder- (GFA)	Smoked haddock chowder in a creamy leek and potato sauce served with toasted sourdough.	12
Duck -	Hickory smoked duck breast served on a winter salad with poached plum, beetroot puree, diced beetroot and spiced port reduction.	11
Asian Style Pork Belly Bites -	Cooked and marinated with sweet soy sauce, ginger, garlic, lemongrass and chilli with fresh coriander sesame seeds and a tortilla wrap with a side of kimchi.	10

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(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 8 or more will have discretionary service charge added to the bill

Duck - (GFA)	Pan fried duck breast, fondant potato, confit duck leg croquette, braised red cabbage, honey roasted carrot, green beans, celeriac puree with a plum sauce.	28
Venison - (DFA)	8 hr smoked venison shoulder, pan fried venison loin and rib with dauphinoise potatoes, braised red cabbage, seasonal vegetables and red wine gravy.	32
Haddock -	Smoked haddock poached in a creamy leek sauce with crushed new potatoes, green beans and a magic egg.	26.5
Plaice -	Herb crusted whole grilled Plaice, new potatoes, green beans and lemon caper butter.	28
Pork belly - (GFA)	6hr braised and rolled pork belly, glazed pork cheek served with braised white cabbage, mashed potato, black pudding, crackling, apple puree, green beans and cider gravy.	29
Schnitzel - (GFA)	Tenderised chicken breast coated in panko breadcrumbs and sauteed in garlic butter with new potatoes. Served with garlic butter and salad.	22
Seabass- (GFA)	Pan fried Seabass on saute potatoes, chorizo and green beans fricassee served with a tomato and red pepper sauce topped with crispy vegetables.	28
Beef burger - (GFA) (DFA)	6 oz Aberdeen Angus burger with smoked monterey jack cheese, bacon, iceberg lettuce, red onion, gherkin and tomato served with rustic fries and coleslaw. Add pulled pork + 5	19
Risotto - (GF) (VGA)	Wild mushroom, truffle and tarragon risotto topped with crispy poached egg, parmesan crisp and a rocket and parmesan salad. Add Grilled Chicken + 8	19
Penne Arrabiata - (GFA)(VGA)	Mediterranean Vegetables and olives in a spicy tomato sauce with penne pasta and ciabatta garlic bread.	15
Rosti Burger - (V) (VGA)	Sweet potato, courgette and curry spiced rosti in a gourmet bun with rocket salad aioli, tomato, red onion, a fried egg and kimchi with rustic fries..	17.5
8oz Fillet Steak 37 8oz Sirloin Steak 28 (GFA) (DFA)	Chargrilled to your liking, all served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad.	

Add a choice of sauce Garlic Butter - Peppercorn - Red Wine - Blue Cheese 2.5

Side Dishes

Rustic fries **4** Rocket and Parmesan Salad **6** Beer battered onion rings (G) **4.5** Chilli and Garlic Edamame Beans **6**
Truffle and Parmesan Chips **8** Seasoned Greens **3.5** Side Salad **4** Loaded fries **6**

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Tiramisu - 9	Classic Italian dessert with layers of mascarpone with our own alcoholic twist, sponge fingers and a dusting of cocoa powder. Served with a biscotti biscuit.
Creme Brulee - 9.5 (GFA)	Our creme brulee evolves monthly, please ask a member of staff for this month's flavour.
Torte - 9.5 (VGA)(GF)	Chocolate & Caramel set cream tart in a sweet crust pastry served with a winter berry compote and double cream.
Eton mess - 9.5 (GFA)	Traditionally served with mixed fresh berries, chantilly cream and meringue.
Apple crumble - 9.5	Apple and blackberry crumble served with custard.
Cheese board - 14	A selection of Kentish cheeses served with a mixture of crackers, grapes, and apple chutney. Ashmore farmhouse (Cheddar) – Gruff (Goats) – Kentish Blue (Stilton) – Bowyers (Brie)
Brownie - 9.5 (GFA)	Chocolate brownie served with strawberries, winter berry compote and vanilla ice cream.
Cheesecake - 9.5	Our cheesecake evolves monthly, please ask member of staff for this month's flavour.
Waffle - 9.5	Belgian waffle topped with vanilla ice-cream, chantilly cream, chocolate sauce and fresh berries and winter berry compote.
Marshfields - Ice cream - (GFA)	A choice of ice creams served with chocolate sprinkles, whipped cream and waffle cone. . -Vanilla – Chocolate - Very Cherry - Raspberry Ripple - Kinder Bueno (N) - - White chocolate & Honeycomb -Honey & Stem Ginger - Rum & Raisin - - Raspberry Sorbet - Lemon Sorbet - Plant Based Ice cream (VG) Vanilla - Strawberry - Salted caramel 1 scoop - 3 2 scoop - 5.5 3 scoop - 7.2

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