

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
Mussels - (GFA) (DFA)	Served in a creamy white wine and leek sauce with bread roll. .	10
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 haddock 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 - (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
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)	19
Rosti Burger	Sweet potato, courgette and curry spiced rostii in a gourmet bun with rocket salad aioli, tomato, red onion and kimchi with rustic fries. (V) (VGA)	17.5
Plaice-	Whole grilled plaice with a herb crust, served with new potatoes, green beans and lemon caper butter. (GFA)	28
Seabass- (GFA)	Pan fried Seabass on a bed of saute potatoes, chorizo and green beans fricasse served with a tomato and red pepper sauce topped with crispy vegetables.	28
8oz Sirloin Steak	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)	28
8oz Fillet steak	Served with rustic fries, garlic portobello mushroom, grilled tomato and rocket salad (GFA)	37
	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

Creme Brulee - Our creme brulee evolves monthly, please ask a member of staff for this month's flavour.
9.5 (GFA)

Eton mess - Traditionally served with mixed fresh berries, Chantilly cream and meringue
9.5

Apple Crumble - Spiced Apple crumble served traditionally with custard.
9.5

Cheesecake- Our Cheesecake evolves monthly. Please ask a member of staff for this month's flavour.
10.75

Brownie - Chocolate brownie served with winter berry compote and vanilla ice cream. **(GF)**
9.5

Waffle - Belgium Waffle served with vanilla ice cream, berries and chocolate sauce.
9.5

Cheese Board A selection of Kentish cheeses served with a mixture of crackers, grapes, celery, dates and a red onion chutney.
14

Ice cream - **A choice of two scoops of Marshfields ice creams. (V, VGA)(GF)**

5.5 **Vanilla – White chocolate and Honeycomb – Chocolate- Raspberry Pavlova**
- Raspberry Sorbet – Lemon Sorbet

Live music Every Sunday from 6pm

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