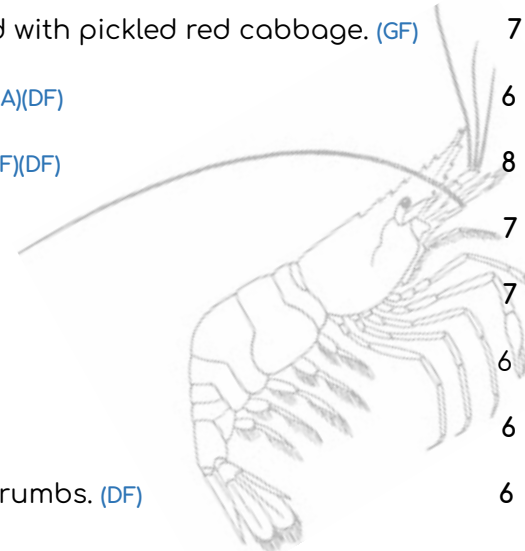


## Lunch menu (Thursday- Saturday) 12pm- 5pm



### Tapas 6 for the price of 5 or choose individual

Bread -	Focaccia, rosemary and sea salt served with olives and aioli. (V)	6
Pork bites -	Crispy pieces of pork belly served with kimchi, topped with spring onions. (GF)(DF)	7
Scallop -	1 Hand dived scallop on a wild mushroom risotto with celeriac puree and truffle oil. (GFA)	8
Brie -	Deep fried breaded brie served with cranberry sauce. (V)	6
Falafel -	Deep fried spiced chickpea balls served with a spicy chilli tomato sauce. (VGA)	6
Zucchini -	Tempura zucchini seasoned with smoked sea salt and served with aioli. (VGA)	6
Squid -	Tempura squid with lemon mayonnaise. (DFA)	8
Peppers-	Padron peppers pan fried with garlic and seasoned with sea salt. (VGA)	7
Short rib -	Tender pieces of smoked beef with BBQ sauce served with pickled red cabbage. (GF)	7
Patatas bravas -	Crispy potato bits with a chilli tomato sauce. (VGA)(DF)	6
Prawns -	King prawns in a chilli, garlic and lemon grass oil. (GF)(DF)	8
Chorizo -	Spicy chorizo sausage with honey and red wine. (DF)	7
Fish cakes -	Smoked haddock and spring onion, tartar sauce.	7
Frittata -	Classic Spanish potato omelette.	6
Edamame -	Tossed in a chilli and garlic oil. (VGA)(DF)	6
Croquette -	Sweet potato, pepperoni and mozzarella in breadcrumbs. (DF)	6



### Sharing platters

A mixed selection of 3 cured meats and 3 Kentish cheeses served with bread olives, cornichons, pickled onions, and a caramelised onion chutney. 17

A mixed platter with scotch egg, tandoori chicken skewers, coleslaw, ham hock terrine, sweet chili sausage roll, piccalilli, pickled onions and cornichons. (Please note there is a 20 minute preparation period) 26

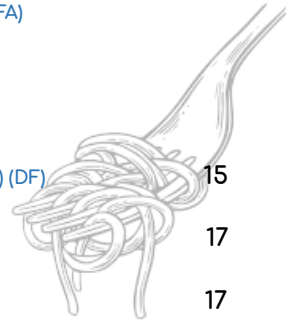
A mixed platter with falafel, Edamame beans, hummus, sun dried tomatoes, tortilla chips, olives, pickled onions and sweet potato croquette. 24



Sides - Rustic Fries 4 - Onion rings 4 - Mixed greens 4 - Loaded Fries 7 - Garlic Bread 5

### Classics

Gammon steak -	Served with 2 fried eggs and rustic fries. (DFA)(GFA)	16
Fish and chips-	Beer battered haddock served with rustic fries and peas. (GFA)	17.5
Sausage and mash -	3 Cumberland sausages with mash, peas and onion gravy. (GFA)	16.5
Schnitzel -	Tenderised chicken breast coated in breadcrumbs with sauteed potatoes served with a house salad and garlic butter. (GFA)	22
Risotto -	Wild mushroom, truffle and tarragon risotto topped with a crispy poached egg, parmesan crisps and a rocket and parmesan salad.(VGA) Add Grilled Chicken Breast 8	19
Mussels -	Steamed in a white wine and leek sauce served with rustic fries	22
Seabass-	Pan fried seabass, on a bed of saute potatoes, chorizo and green beans fricasse Served with a tomato and a red pepper sauce topped with crispy vegetables.	28
8oz Sirloin Steak -	Chargrilled to your liking served with garlic portobello mushroom, grilled tomato, rocket salad, rustic fries and a choice of sauce. (GFA) (DFA) Sauces: Peppercorn, Blue Cheese, Red Wine or Garlic Butter 2.5	28

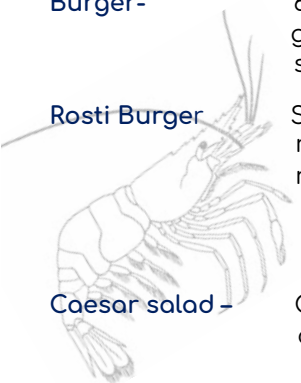


### Pasta - All served with garlic ciabatta

Mediterranean -	Vegetables in a rich tomato sauce with penne pasta and olives. (GFA) (VGA) (DF)	15
Seafood linguini -	Prawn, squid and mussels in a white wine and leek sauce. (GFA) (DF)	17
Chicken linguini -	With chorizo and peppers in a spicy tomato sauce. (GFA)(DF)	17

### Burgers

Burger-	6 oz Aberdeen angus burger with bacon, Monterey jack cheese in a gourmet bun with iceberg lettuce, tomato, red onion and gherkin served with rustic fries, relish and coleslaw. (GFA)	19
Rosti Burger	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. (GFA) (VGA)	17.5



### Salads

Caesar salad -	Cos lettuce tossed in Caesar dressing, anchovies, parmesan, bacon and croutons. Add Grilled Chicken Breast 8	12
Prawn Cocktail -	Prawns in a Maryrose sauce on a bed of house salad with Avocado. (GFA)	14
Chicken Fajita -	Spicy chicken pieces with peppers, onions and tomato sauce on a house salad topped with grated cheese and croutons. (GFA)	15

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