

ARTISAN CHEESE BOARD (V) 8.00 - 15.00

A selection of British regional cheese served with Kent apple chutney, grapes & sourdough biscuits.

CHARCUTERIE BOARD 8.00 - 15.00

A selection of British regional smoked and cooked meat served with pickles, roast peppers, artichokes, sourdough and homemade chutney.

BAKED CAMEMBERT (15-MINUTE BAKE) 15.00

Whole baby camembert, baked with Kent honey, garlic & rosemary

Served w/ a selection of crudities & bread to dip

ALLERGEN & CALORIE INFORMATION

Please ask a member of our team to view calories and find out more about allergen details. Please let us know if you have any allergies, intolerance or sensitivity before you order your meal.

Adults need around 2000 kcal per day.

DINNER MENU

2 COURSES 32 - 3 COURSES 40

STARTERS

Creamy burrata, rocket salad, British rape seed oil and balsamic (V)

Watts Farm asparagus, hollandaise (V)

Prawn and avocado cocktail, gem lettuce, marie rose sauce

Bresaola served w/ pickles, sourdough and homemade chutney

MAIN COURSE

SPICED CAULIFOWER STEAK,

bombay potatoes, spinach, sumac yoghurt, pomegranate (V)

70Z WELLS FARM SIRLOIN BEEF, COOKED TO YOUR LIKING

served w/ skin on fries, watercress, portabella mushroom and slow roasted tomato. Choose a sauce: bearnaise | peppercorn | horseradish

GRILLED CHICKEN

Served w/ charred broccoli, sweet potato, red pepper dressing

SEARED SCOTTISH SALMON

Served w/lemon and herb new potatoes, heirloom tomatoes, sauté kale and rocket pesto.

SIDES ALL FOR 4.00

Green salad Lemon & herb new potatoes

Skin on fries Seasonal vegetables

DESSERTS

STICKY TOFFEE PUDDING

Served w/ vanilla ice cream, toffee sauce (V)

KENTISH APPLE TERRINE

Served w/roof top honey, Madagascar vanilla & toffee ice cream

FLOURLESS CHOCOLATE SPONGE

Served w/ salted caramel ice cream, coco brittle (V)

ARTISAN CHEESE BOARD (V) 3.50 SUPPLEMENT

with a local cheese selection

Selection of Ice Creams & Sorbets (3 scoops)

ALLERGEN & CALORIE INFORMATION

Please see over for information