

Starters

Soup -	Soup of the day served with a crispy bread roll.
Scallops + £8	Caramelised scallops with apple puree, black pudding, pancetta and lemon oil.
Salmon -	Hot smoked salmon with cucumber, pickled beetroot, rocket and lemon oil.
Camembert + £5	To share. Topped with rosemary, honey and garlic served with red onion chutney and baked bread rolls.
Whitebait-	Deep fried served with salad and tartare sauce.
Goats cheese -	Grilled and served with beetroot, salad and a balsamic glaze.
Pate -	Farmhouse pate with red onion chutney and toasted ciabatta.
Scotch Egg -	Pork and sage with a hint of black pudding, runny yolk, salad and a cauliflower piccalilli.
Prawn Cocktail-	Traditional prawn cocktail served with iceberg lettuce tomato, crispy red onion, prawns, mary rose sauce and bread.
Skewers -	Chicken marinated in madras spices served with a citrus yoghurt Served as a main size portion with rustic fries

Main Courses

TCY Roast -	Choose from: Belly of Pork--- Lamb shoulder — Topside of beef — Chicken wrapped in parma ham —Butternut loaf All served with roast potatoes, seasonal vegetables, roasted root vegetables, 4 cheese cauliflower and a Yorkshire pudding.
Portobello burger -	Baked portobello mushrooms topped with caramelised onions and smoked cheddar cheese in a gourmet bun with iceberg lettuce, tomato, red onion, gherkin and a side of rustic fries.
Risotto -	Summer vegetable risotto with peas, courgette, samphire and sun-dried tomato.
Seabass +£8	Pan fried Sea Bass served with Mediterranean vegetables, roasted new potatoes, crispy julienne veg and a basil pesto.
Fish and Chips -	Beer battered haddock served with rustic fries, mushy peas and tartare sauce.
Burger -	6oz Aberdeen Angus burger with smoked cheddar, bacon, iceberg lettuce, tomato, onion, gherkins and relish in a gourmet bun. Served with rustic fries and salad.
Sausage and Mash -	Cumberland sausages served with mashed potato, peas and an onion gravy.
Herb Crusted Cod-	Served with crushed new potatoes and an onion, summer vegetable and cockle broth.
Chicken schnitzel -	Chicken breast coated in breadcrumbs, sautéed in butter with sautéed new potatoes, salad and drizzled with a garlic butter
Bone in Prime Rib-eye +£20	Served with garlic mash, mushroom and pancetta fricassee, crispy shallot rings, confit shallot, wilted spinach and a red wine sauce.
8oz Sirloin steak + £5	Served with rustic fries, garlic mushrooms, corn on the cob and grilled tomato.
8oz Fillet steak + £12	Garlic butter – Peppercorn - Red wine - Blue cheese £2

Any allergies or concerns please speak with a member of staff before ordering.

Desserts

- Eton mess -** Traditionally served with mixed fresh berries, Chantilly cream and meringue
- Cheese Board + £5** A selection of Kentish cheeses served with a mixture of crackers, grapes, celery, dates and a red onion chutney.
- Waffle -** Belgian style waffle served with chocolate wafers, vanilla ice cream and fresh strawberries.
- Brownie -** Chocolate brownie served with mixed berry compote and vanilla ice cream.
- Apple Crumble -** Apple crumble served traditionally with custard.
- Cheesecake -** Baileys flavoured cheesecake served with raspberry textures and a berry coulis.
- Banana and
Hazelnut Bread -** Served with strawberries and Rum 'n' Raisin ice cream.
- Ice cream -** A choice of two scoops of Marshfields ice creams.
Vanilla – Chocolate – Raspberry Pavlova - Rum and Raisin - Lemon Sorbet - Watermelon Sorbet

1 COURSE £15 - 2 COURSES £20 - 3 COURSES £25

Live Music Every Sunday From 6pm

Tonight - Charlie Lawson

Next week - Richie Triangles

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