

### Starters

- Soup -** Soup of the day served with a crispy bread roll. (VGA) (GFA)
- Camembert - +£5** To share. Topped with figs, honey, rosemary and garlic served with freshly baked ciabatta. (GFA)
- Scallops - + £8** Caramelised scallops with apple puree, black pudding, pancetta and lemon oil. (DF) (GFA)
- Pate -** Farmhouse pate with red onion chutney and toasted ciabatta.
- Prawns -** Classic prawn cocktail with Mary rose sauce.
- Thai Prawns +£4** - Marinated king prawns served with a bread roll and a side salad.
- Skewers -** Chicken marinated in chilli, garlic, honey, ginger and kecap manis.(GFA)
- Goats cheese -** Grilled and served on a bed of salad with beetroot and a balsamic glaze. (V)

### Main Courses

- TCY Roast -** All served with roast potatoes, parsnip, carrots, cabbage, 4 cheese cauliflower and a Yorkshire pudding. Choose from: Topside of Beef - Belly of Pork - Lamb shoulder - Chicken wrapped in Bacon or a Mushroom Loaf **(Vg)**.
- Chicken Schnitzel -** Chicken breast coated in breadcrumbs, sautéed in butter with sautéed new potatoes, salad and drizzled with garlic butter.
- Cod -** Beer battered and served with rustic fries, mushy peas and tartare sauce.
- Burger -** Aberdeen angus beef with cheese, bacon, relish, lettuce, tomato, red onion, and gherkins served with rustic fries and salad.
- Sea Bass - +£8** Pan fried Sea Bass served with noodles in a thai and coconut sauce with vegetables topped with a crispy spring onion finished with coriander.
- Beetroot Burger - (V)** With goats cheese served with iceberg lettuce, red onion, tomato, gherkin with sriracha hummus in a gourmet bun served with rustic fries and coleslaw.
- Risotto -** Butternut and sage risotto served with a rocket and parmesan salad finished with truffle oil and parmesan crisps topped with butternut dice. **(GF) (V) (Vga)**
- 8oz Fillet steak + £8** Served with rustic fries, garlic mushrooms and grilled tomato. (GFA) (DFA)
- 8oz Sirloin steak + £5** Garlic butter - Peppercorn - Red wine - Blue cheese £2

### Desserts

- Eton mess -** Traditionally served with mixed fresh berries, Chantilly cream and meringue. (GFA)
- Cheese Board +£5** A selection of Kentish cheeses served with a mixture of crackers, grapes, celery, dates and a red onion chutney.
- Brownie -** Chocolate Brownie served with vanilla ice cream and fresh summer berry compote. (GF)
- Apple Crumble -** Apple and berry crumble served traditionally with custard.
- Cheesecake -** Our cheesecake evolves every month, please ask a member of staff for our corresponding flavour.
- Ice cream -** A choice of two scoops of Marshfields ice creams.  
Vanilla - Chocolate - Raspberry Pavlova - White chocolate and Honeycomb - Rum and Raisin

1 COURSE £17.50 - 2 COURSES £24.50 - 3 COURSES £31

(GF) - Gluten Free (GFA) - Gluten Free Available  
(V) - Vegetarian (VG) - Vegan (VGA) - Vegan Available

24/01/24

**Any ALLERGIES or CONCERNS please speak with a member of staff before ordering**

Please Note that all prices are subject to change based on market Prices

**Please note that tables of 10 or more will have discretionary service charge added to the bill**